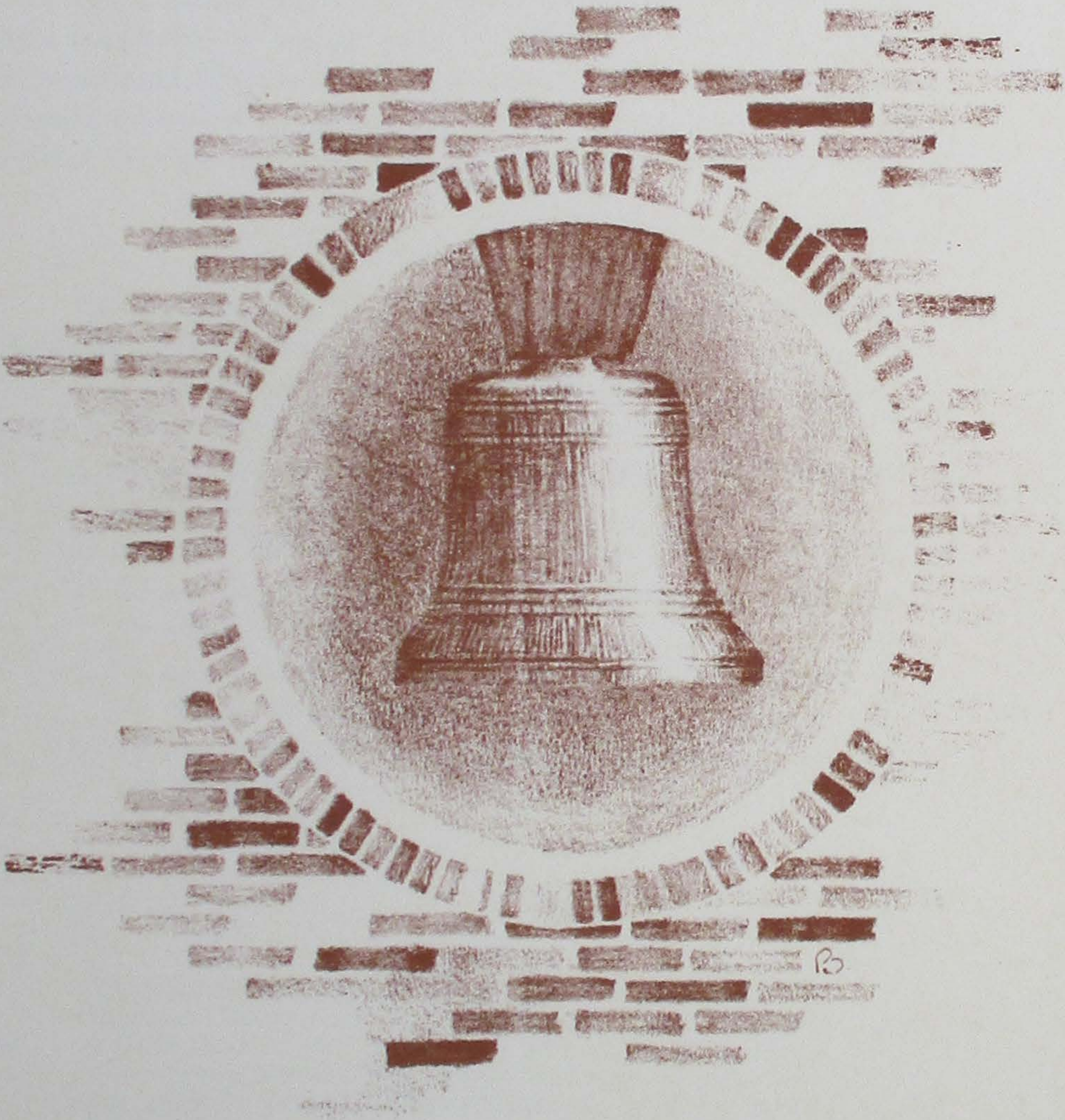
First United Methodist Church

Ames, Iowa

1981



Cookbook

PURPOSE

The organized unit of UNITED METHODIST WOMEN shall be a community of women whose PURPOSE is to know God and to experience freedom as whole persons through Jesus Christ; to develop a creative, supportive fellowship; and to expand concepts of mission through participation in the global ministry of the church.

GOALS

Toward this end, the organized unit of United Methodist Women shall help women to:

1. Enable broad participation of women of varying interests, ages, ethnic groupings and life styles;
2. Study and interpret in words and action the revolutionary message of the gospel;
3. Discover, confront and respond to the issues of the day;
4. Work actively and openly for the elimination of injustice and liberation of oppressed peoples;
5. Prepare themselves for full participation in the total life of the church and community;
6. Assume responsibility for stewardship of time, personnel and funds.

The Cramblitt bell originally hung in the old brick Methodist Episcopal Church, built in 1887. After that church was razed in 1907, the bell was stored until 1956 when it was placed in its present location. The inscription reads: Daniel Cramblitt, Aged 79 Years, 55 Years Member of the M. E. Church.

Bell drawn by Richard Boast

The Cookbook Committee

Margaret Paulson, *Chairman*

Charmaine Book, *Assistant Chairman*

Beth Cheville, *Assistant Chairman*

Marcella Boylan, *Committee Members*

Josie Fernisse
Alyce Harlan
Roseva Johnson
Peg Lowary
Karen Mannes
Betty Moore
Harriet Patterson

Illustrations by Marjorie Muench

For additional copies use the order blanks in the back of the book or write directly to:

United Methodist Women
First United Methodist Church
6th and Kellogg
Ames, Iowa 50010

Checks should be made payable to the United Methodist Women for the amount of $7.50 plus $1.00 for postage and handling per book.

We wish to thank everyone who has had a part in making this cookbook a success.

CONTENTS

Appetizers 7
Beverages 17
Soups and Sandwiches 21
Salads and Dressings 35
Breads 59
Entrees 79
Vegetables and Side Dishes 125
Desserts 147
Canning 213
Index 217

My Kitchen Prayer

Bless my little kitchen, Lord,
I love its every nook.
And bless me as I do my work —
Wash pots and pans and cook.

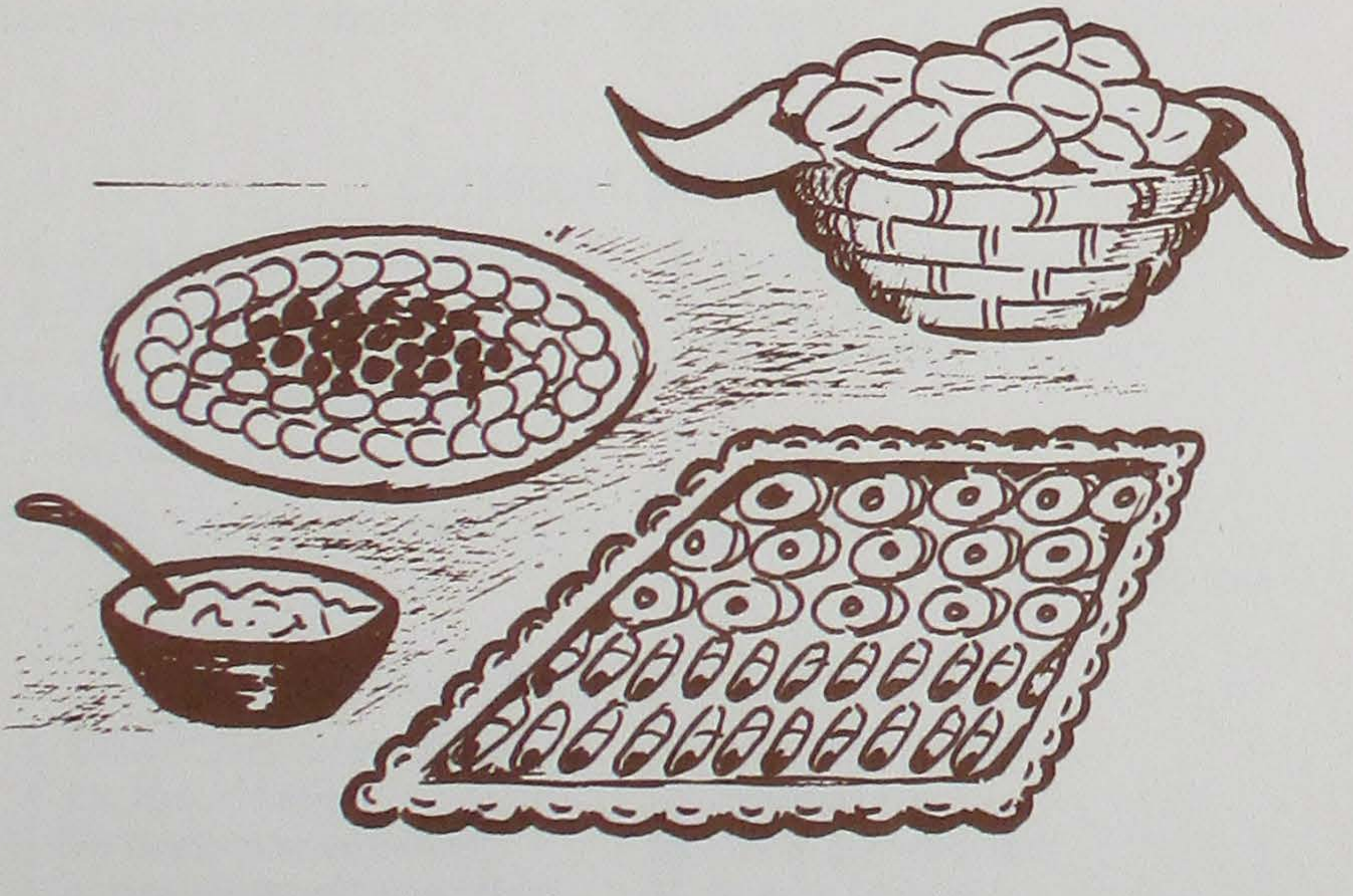
May the meals that I prepare
Be seasoned from above
With Thy Blessings and Thy grace
But most of all — Thy Love.

As we partake of earthly food
the table Thou has spread
Will not forget to thank Thee, Lord,
For all our daily bread.

So bless my little kitchen, Lord
and those who enter in —
May they find naught but joy and Peace
and happiness therein.

Amen

Appetizers



PARTY CHEESE BALL

2 (8 oz.) pkg. cream cheese
2 c. (8 oz.) shredded sharp cheddar cheese
1 Tbsp. chopped pimento
1 Tbsp. finely chopped onion
1 Tbsp. finely chopped green pepper
2 tsp. Worcestershire sauce
1 tsp. lemon juice
Finely chopped pecans
Dash of cayenne pepper (optional)
Dash of salt (optional)

Combine softened cheese and cheddar cheese, mixing until well blended. Add remaining ingredients, except pecans; mix well; chill. Shape into ball and roll in finely chopped pecans. Serve with crackers or fresh vegetables.

Must do ahead

Lurene Spatcher, Lori Fiscus

CHEESE BALL I

1 jar Roka blue cheese
1 jar old English cheese
8 oz. cream cheese

Mix together and shape into ball. Roll in nuts.

Kim Jordan

CHEESE BALL II

2 (8 oz.) pkgs. cream cheese
2 Tbsp. Worcestershire sauce
1 Tbsp. lemon juice
½ small jar pimento cheese spread
2 Tbsp. chopped pimentos
1 Tbsp. chopped onions
Dash of salt and pepper

Mix well, Chill until slightly firm. Roll in chopped pecans.

Brenda Roe

CHEESE BALL III

1 (8 oz.) pkg. cream cheese
4 oz. blue cheese
¼ lb. margarine or butter
¼ c. ripe olives, chopped fine
½ c. pimento olives, chopped fine
2 Tbsp. grated onion
½ c. nuts, chopped

Mix cheeses and butter, add remaining ingredients. Shape into ball and roll in nuts.

Dorothy Fulton

CHEESE BALL IV

1 (8 oz.) pkg. cream cheese
1 tsp. dried onion (minced)
2 Tbsp. mayonnaise
1 Tbsp. milk
Dash of Worcestershire
1 pkg. dried beef (cut up) (2½ oz.)

Mix cheese, mayonnaise, milk and Worcestershire. Add onion and dried beef. Form in ball. Roll in chopped nuts. Refrigerate overnight.

Dorothy Russell

CHILI DIP

4 cans chili without beans (don't use Armour)
1 pound Velveeta cheese (cubed)
1 (4 oz.) can green chilies
1 bunch green onions, chopped (use greens too)

Mix all together and pour in 9x13-inch pan. Bake at 275° for 1 hour. Let set 15 minutes before serving.

Baking time: 1 hour
Can be frozen
Can do ahead

Jennifer Groat

TERIYAKI CHICKEN WINGS

3 lb. chicken wings
1½ c. honey
½ c. butter
Salt to taste
6 Tbsp. lemon juice
3 Tbsp. Dijon-style mustard (can use regular mustard)
3 Tbsp. teriyaki marinade or soy sauce
1 c. chili sauce

Cut each wing in half, discarding wing tips (I use them to make a chicken broth to use in soup). Place in one layer on pan and sprinkle with salt, pepper and garlic powder. Baste with teriyaki marinade or soy sauce and bake at 350° for 20 minutes. Then baste heavily with honey glaze 2 to 3 times during the remaining 20 minutes of baking.

To prepare glaze: Combine remaining ingredients including the 3 Tbsp. teriyaki marinade or soy sauce and simmer in sauce pan for 10 minutes. Glaze may be made ahead and stored in refrigerator.

Baking time: 20 minutes
Servings: 32 pieces

Margaret Knott

CHRISTMAS TREE CHEESE SPREAD

1 c. soft butter
1 Tbsp. yellow mustard
2 Tbsp Sherry (if desired)
8 oz. Cheddar cheese, shredded
8 oz. Swiss cheese, shredded
Parsley flakes or minced fresh parsley

Beat together until well blended butter, cheeses, mustard and sherry (if desired). Spoon onto serving plate or center of tray. Build up to form cone. Using fork "rough up" surface to resemble Christmas tree. Sprinkle with parsley. Surround with crackers. Makes about 2 cups.

Yield: 2 cups

Jean McClugage

OLIVE CHEESE SNACKS

1 (5 oz.) jar bacon cheese spread
4 Tbsp. butter or margarine
Dash bottled hot pepper sauce
Dash Worcestershire sauce
¾ c. sifted flour
1 small jar (about 30) stuffed green olives

Blend cheese and butter or margarine together until light and fluffy. Add hot pepper sauce and Worcestershire; mix well. Stir in flour, mix to form a dough. Shape around olives, using about one teaspoon of dough for each. Place in hot oven (400°) for 12 to 15 minutes, or until golden brown.

Baking time: 12-15 minutes
Servings: 30
Can do ahead

Zella Studer

BAKED CHEESE SLICES

1 lb. sharp cheddar cheese
¼ lb. margarine
1¼ c. flour
Dash red pepper

Grate cheese. Add margarine, flour and red pepper. Knead. Make into roll, wrap in waxed paper. Refrigerate. Slice and bake for 5 minutes at 400°

Baking time: 5 minutes
Can be frozen
Can do ahead

Jane Edwards

MARINATED CHICKEN WINGS

(Appetizer)

4 lbs. chicken wings (cut off tips)
1 c. soy sauce
1 Tbsp. ground ginger
1 c. sugar
1 Tbsp. garlic salt
¼ c. oil
¼ c. frozen pineapple juice, undiluted

Mix together all the ingredients except chicken wings. Put chicken in 9x13-inch pan. Pour marinade sauce over the chicken. Let stand in refrigerator overnight or 4-plus hours. Bake at 325° 1½ hours. (Marinade can be used over chicken pieces for a dinner.)

Baking time: 1½ hours
Must do ahead

Jane Jorgensen

SHRIMP MOLD

1 can tomato soup
1 pkg. (8 oz.) cream cheese
1 pkg. unflavored gelatin, dissolved in ½ c. cold water
1 c. lobster or shrimp, finely chopped
1 c. celery, chopped very fine
1 c. mayonnaise
½ c. green pepper, chopped fine
1 Tbsp. grated onion

Heat soup and cheese in double boiler, stirring until melted. Add gelatin; cool; add rest of ingredients. Pour into mold. Refrigerate. Serve as a dip with crackers.

Margaret Paulson

CRAB COCKTAIL

1¾ lbs. crab meat
1 lb. celery (diced)
½ qt. catsup
¾ c. mayonnaise
Cayenne pepper (a pinch)
1 tsp. salt
1 Tbsp. lemon juice
Worcestershire sauce to taste
½ tsp. horseradish
Dash of Tabasco sauce

Flake crab meat; add celery in ¼-inch pieces. Mix together and chill. Combine catsup, mayonnaise and seasonings. Fill cocktail glasses half full of crab mixture and put 1 Tbsp. sauce on top. Garnish with stuffed olive is desired. Makes 25 servings.

Julie De Young

TOMATO APPETIZER

2 fresh tomatoes
4 green onions
1 small can ripe olives
1 small can Mexican green chillies
3 Tbsp. oil
2½ Tbsp. vinegar
1 tsp. garlic salt (may want less)
½ tsp. seasoned salt

Chop tomatoes, onions, olives and chillies coarsely. Mix the rest of the ingredients and pour over chopped mixture. Refrigerate for several hours. Serve with corn chips. May want to double this recipe.

Must do ahead La Vonne Farner

CURRY DIP FOR FRESH VEGETABLES

1 c. mayonnaise
2 tsp. tarragon vinegar
Pinch freshly ground pepper
¼ tsp. salt
½ tsp. curry powder
2 Tbsp. catsup
2 Tbsp. grated onion
1 Tbsp. chopped chives

Mix together and refrigerate a few hours before serving.
Suggestions: Serve with green onions, carrot sticks, celery, cherry tomatoes, cauliflower, turnip sticks, radishes, cucumbers, green pepper or mushrooms.

Must do ahead Deborah Long Hatz

VEGETABLE DIP I

1 c. mayonnaise
½ tsp. lemon juice
¼ tsp. salt
¼ tsp. paprika
1/8 tsp. curry powder
½ tsp. Worcestershire sauce
1 Tbsp. grated onion
½ Tbsp. garlic powder
1 Tbsp. Schilling salad supreme
½ c. sour cream

Mix all ingredients together. Refrigerate at least 2 hours before serving. Serve with raw vegetables.

Can do ahead Karen Mannes

VEGETABLE DIP II

1 c. real mayonnaise
¼ tsp. ginger
4 tsp. soy sauce
1 tsp. vinegar
2 tsp. onion, chopped

Mix above ingredients. Refrigerate. May be used for chips, crackers or fresh vegetables.

Jan (Patterson) Glaser

BROCOLLI DIP

1 pkg. frozen chopped broccoli
4 oz. can mushrooms
¼ to ½ c. chopped almonds (optional)
1 can cream of mushroom soup
1 roll garlic cheese
1 onion, chopped finely (optional)
Tabasco to taste (optional)

Cook broccoli. Drain and add mushrooms and almonds. Add soup and cheese. Heat slowly until cheese is melted. Use as dip for French bread, doritos, party breads or crackers. May be served warm in fondue pot. Serves 8.

Diane (Erickson) Davison
Linda Carver

GARDEN VEGETABLE DIP

1 c. sour cream
½ c. mayonnaise
1 tsp. salt
½ tsp. garlic salt
1 c. green onions, finely chopped
½ c. radishes, finely chopped
½ c. cucumbers, finely chopped
½ c. green peppers, finely chopped
1 Tbsp. sugar
Dash Tabasco

I use blender to chop vegetables. Mix all together.

Judy Roe

DILL DIP

1 pint Hellmann's mayonnaise
1 pint sour cream
3 Tbsp. chopped parsley
3 Tbsp. onion
1 Tbsp. dill weed
1 Tbsp. Beaumonde Seasoning (by Spice Island)

Mix all ingredients and allow to set overnight in refrigerator.

Harriet Patterson

SOMBRERO DIP FOR TACO CHIPS

2 lbs. ground beef
1 c. chopped onions
1 c. extra hot catsup
5 tsp. chili powder
2 tsp. salt
4 (8 oz.) cans kidney beans
2 c. sharp American cheese
1 c. chopped stuffed olives
1 c. chopped onions

Saute onion (1 cup) in skillet. Add beef and brown. Stir in catsup, chili powder and salt. Mash in beans (may blend in blender). Heat through. Serve hot. Garnish top with olives in center. Circle 1 cup chopped onions next - grated cheese around outside. Serve with Taco Chips, Corn Chips or Mexican Tostados, etc. Makes hugh amount. May be frozen ahead.

Can be frozen
Servings: 20
Can do ahead

Peg Lowary

PARTY SNAX

1 pkg. Cheerios
1 pkg. Corn Kix
1 lb. peanuts or cashews
1 tsp. garlic salt
1 tsp. celery salt
1 lb. margarine or butter
2 pkgs. Rice Chex
½ lb. pretzels
2 Tbsp. Worcestershire sauce
1 tsp. savor seasoning

Put all dry ingredients in roaster and heat. Melt butter, add seasonings; mix well and pour warm cereals stirring and spreading sauce evenly. Then heat 2 hours at 200°. Stir occasionally. Makes a large amount (approximately 2 gallon jars): It keeps well in glass jars.

Irma Groat

PERSIAN CUCUMBER DIP

1 large or 2 medium cucumbers
1 pint plain yogurt
1 Tbsp. chopped parsley
1 small onion (2 green onions are better)
1 small green pepper
¼ c. raisins (handful)
½ tsp. salt
1 tsp. sugar

Chop very, very fine the parsley, onion, green pepper. Dice into ½-inch cubes the cucumbers. If the skin is tough peel first. Mix all the above into the yogurt and serve alone, with a salad, or as a dip.

Cecil A Wells

Beverages

HOT CRANBERRY PUNCH

4½ c. cranberry or cranapple juice
4½ c. unsweetened pineapple juice
4 c. water
½ c. brown sugar
1 tsp. whole cloves
3 sticks cinnamon

Put sugar and spices in basket of large coffee pot-percolator and liquids in base of percolator. Perk. Makes 16 small cups.

Mary Carter

SPICED TEA

2 c. Tang
2 c. sugar
1 tsp. powdered lemon peel
½ tsp. cinnamon
½ tsp. pumpkin pie spice
½ c. instant tea
Dash ground cloves

Mix together and store in airtight container. Add mixture to water (either hot or ice-cold) to taste.

Mary Carter

RHUBARB PUNCH

8 c. rhubarb, ½-inch slices
4 c. sugar
2 c. water
3 pkgs. lime Kool-Aid
2 large bottles 7 Up
2 small cans frozen lemonade
¼ c. lemon juice (real lemon)
1 large can unsweetened pineapple juice
6-8 qts water
Few drops of green food coloring

Cook rhubarb, sugar, water until tender. Strain. To rhubarb juice add lime Kool-Aid, frozen lemonade, lemon juice, pineapple juice and water to strength desired. Add coloring to desired color. Stir and freeze until slushy . . . about 24 hours. When ready to serve add 7 Up. Delicious and refreshing.

Must do ahead
Servings: 30

Leatha Hansen

ORANGE JULIUS

- **1 can orange concentrate (6 oz.)**
- **¼ c. sugar**
- **1 c. milk**
- **1 c. water**
- **Vanilla**
- **10 crushed ice cubes**

Blend in blender.

Servings: 4

Elaine Bailey

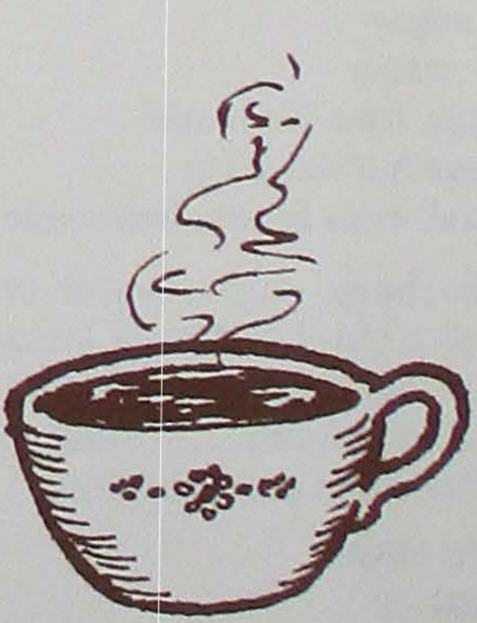
NEMAHA PUNCH

- **4 c. pineapple juice, unsweetened**
- **2½ c. sugar**
- **5 c. water**
- **2 c. frozen orange juice, diluted**
- **1 small can frozen lemonade**
- **4-5 bananas, mashed (remove seeds)**
- **8 pints Fresca or gingerale**

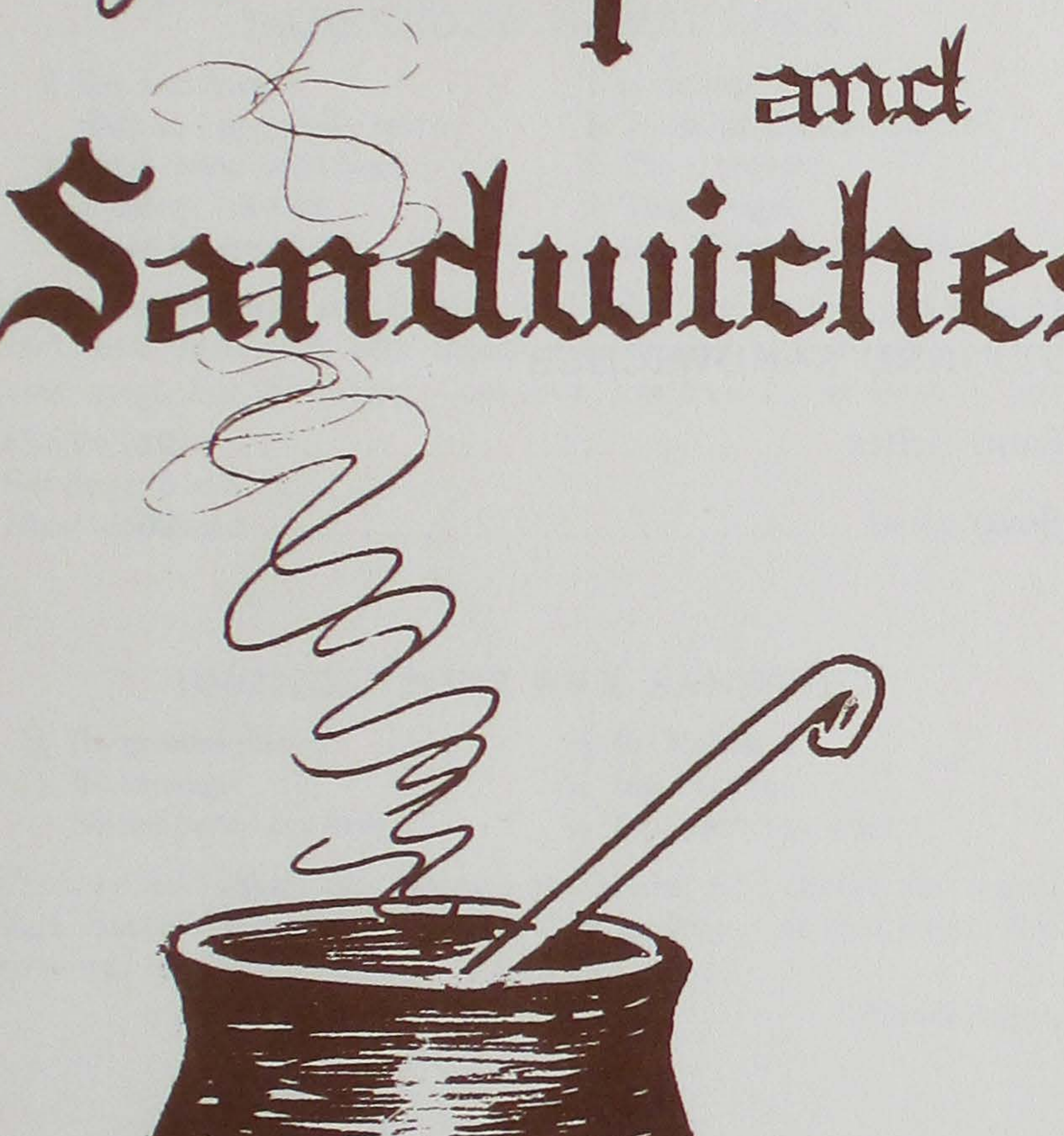
Heat pineapple juice, sugar and water until sugar is dissolved. Add remaining ingredients and freeze in two ½-gallon milk cartons. When ready to use, chip into punch bowl and add 8 pints of Fresca or gingerale.

Must do ahead.
Can be frozen

Dale Mount



Soups and Sandwiches



SOUP AND SANDWICHES

Sandwiches 21

Soup 26

BARBECUED HAMBURGER

2 lbs. hamburger
Salt and pepper to taste
1 large onion (cut fine)
1 c. celery (diced)
1 green pepper
1 c. catsup
1 Tbsp. prepared mustard
2 Tbsp. vinegar
2 Tbsp. sugar
1 tsp. Worcestershire sauce

Season hamburger and brown. Add onion, celery and green pepper and cook until soft. Mix together remaining ingredients and pour over meat, lightly mixing. Cook over low heat for at least ½ hour.

Can be frozen
Servings: 6 to 8
Must do ahead

Betty Wenger

BROILER MINI RYE SANDWICH

½ lb. ground chuck
½ lb. sausage
Sliced party rye bread
½ lb. Velveeta
¼ tsp. oregano
¼ tsp. garlic powder

Cook ground chuck and sausage and drain. Add cheese and seasonings. Spread on party rye bread. Can be frozen at this point. Broil to serve.

Marvel Aurand

FOILED HAMWICHES

2 c. or 1 lb. chopped or ground ham
1/3 c. green pepper (diced)
1/3 c. mayonnaise
1/8 tsp. pepper
1½ c. grated Cheddar cheese
¾ c. celery (diced)
¼ c. green onions (chopped)
1 tsp. horseradish
6 - 8 buttered hamburger buns
Aluminum foil

Combine all but cheese and buns. Spoon ¼ c. ham mixture on each half and top with cheese. Wrap each loosely with foil.

Baking time: 10 minutes 400°
Can be frozen
Servings: 6 to 8

Dorothy Reese

METHODIST SLOPPY JOES

25 lbs. hamburger
5 pints water (go easy, might be too much moisture)
5 tsp. chili powder
10 tsp. pepper
10 tsp. salt
3 c. table mustard
10 onions, chopped fine or ground
7½ c. catsup

Combine and cook thoroughly. If too much liquid, add oatmeal to thicken. It is not necessary to brown meat. Skim off fat.

SLOPPY JOES

1½ lbs. ground beef
2 Tbsp. vinegar
1 tsp. salt
1 tsp. paprika
¼ tsp. pepper
1 Tbsp. sugar
2 Tbsp. Worcestershire sauce
¾ c. catsup
1 tsp. chili powder

Brown the ground beef and drain off fat. Mix in remaining ingredients and put in shallow baking pan.

Bake at 375° for 15 minutes and then at 325° for 35 minutes.

Servings: 6 to 8

Rick Carter

BROILED HAMWICHES

1/3 c. mayonnaise
1/3 c. finely cut celery
2 c. finely diced ham
½ c. evaporated milk
6 slices bread (toasted)
¾ c. shredded Cheddar cheese
6 Tbsp. chili sauce

Blend mayonnaise, celery, ham and milk. Spread evenly on 6 slices of toast. Top with 2 Tbsp. cheese and 1 Tbsp. chili sauce. Place under pre-heated broiler until cheese is melted (about 3 minutes). Serve immediately.

Marvel Aurand

BRUNCH SANDWICH

Place toasted, buttered English muffins on a baking sheet.

Top each with:
1 slice Canadian bacon
1 slice pineapple
1 slice Swiss cheese

Broil until cheese melts. Serve pronto.

Marvel Aurand

CROWD PLEASING CHEESEBURGERS

1½ lbs. ground chuck
1 egg
½ c. onion (chopped)
¼ c. dry bread crumbs
¼ c. catsup
1 tsp. salt

Combine these 6 ingredients. Press in 10x15½-in jelly roll pan to within 1 inch of edge. Bake 20 minutes at 350°. Drain off excess fat.

8 slices American cheese
8 tomato slices
8 slices bread (toasted)

Place cheese and tomato on top and bake until cheese melts. Cut into 8 squares and serve on toast.

Marvel Aurand

FRENCH TOAST TUNA SANDWICHES

1 can tuna (drained)
1 (3 oz.) pkg. cream cheese
1 green onion, finely cut
1 Tbsp. chopped pimiento
½ tsp. horseradish (optional)
1/8 tsp. salt

Combine and make 4 sandwiches.

Frech toast mixture:
1 egg
½ c. milk
Salt and pepper

Combine these 3 ingredients. Dip sandwiches on both sides. Brown in butter in skillet.

Marvel Aurand

SUPPER ON A BREAD SLICE

2/3 c. undiluted evaporated milk
1½ lbs. ground beef (uncooked)
1 egg
Chopped onion to taste
1 Tbsp. prepared mustard
1½ tsp. salt
1/8 tsp. pepper

Combine ingredients. Cut 1 loaf French bread in half lengthwise. Spread meat mixture evenly over top surface of bread. Wrap foil around crust side of each half, leaving top uncovered. To serve, cut in individual serving pieces.

Baking time: 25 minutes 350°
Can be frozen
Servings: approx. 10

Linda B. Deppe

HOT - HOT DOGS

9 - 10 oz. Cheddar cheese
1 lb. sliced baloney (ground)
12 hot dog buns
2 Tbsp. mustard
2 Tbsp. pickle relish

Mix meat, cheese, mustard and pickle relish. Put in hot dog buns. Wrap each in foil tightly.

Baking time: 25 minutes 300°
Servings: 12

Marvel Aurand

OLIVE NUT SANDWICH

6 oz. cream cheese
½ c. chopped pecans
2 Tbsp. olive juice
½ c. mayonnaise
½ c. chopped green stuffed olives

Let cream cheese stand at room temperature until soft. Mash with a fork and add mayonnaise. Mix well. Add chopped pecans, olives and olive juice, with a dash of pepper. Mix well. This will be mushy. Store in the refrigerator for 24 to 48 hours. Will keep for a long time.

Must do ahead

Bernice Dibble

OPEN - FACED ENGLISH MUFFIN SANDWICHES

1 lb. ham (luncheon meat or New England ham may be used)
1/3 lb. mellow Cheddar cheese
6 English muffins
1 small onion
1½ Tbsp. mayonnaise

Grind ham, cheese and onion. Add mayonnaise. Spread on halves of 6 English muffins.

Baking time: 20 minutes 350°
Servings: 6

Gwen Albright

ZUCCHINI ON RYE

In bottom of casserole or baking pan, put slices of rye bread. Top bread with shredded zucchini, tomato slices, green pepper, onion and mushrooms. Shred Monterey Jack and Cheddar cheeses and put on top of vegetables. Heat under broiler or in microwave until cheese is melted.

Dorothy Fulton

TEXAS BUNS

2 lbs. ground chuck
1 lg. onion (chopped)
1 med. green pepper (chopped)
1 sm. can ripe olives (chopped)
1 sm. jar pimientos (chopped)
1 sm. can green chili peppers
(peeled and roasted)
2 tsp. garlic salt
1 lb. grated sharp Cheddar cheese
¼ tsp. black pepper
Season salt to taste

Brown meat and onion, add other ingredients except cheese and simmer for 20 minutes. Let cool partially, then add cheese (if cheese is added too soon, it will melt). Put large spoonful on each of 12 sesame buns. Wrap individually in foil and freeze. Let mellow in freezer for several days. To cook, heat in foil.

Baking time: 45 minutes 350°

Marvel Aurand

TEXAS JACK

4 slices bacon (diced)
1 medium onion (sliced)
2 (1 lb.) cans kidney beans
1 green pepper (diced)
1 (8 oz.) can tomato sauce
1 - 2 Tbsp. chili powder
½ tsp. salt
Fresh ground pepper
½ lb. sharp Cheddar cheese (grated)
4 - 6 frankfurters (sliced)

Fry bacon crisp and drain fat. Cook onion and green pepper in 2 Tbsp. bacon fat until soft, but not brown. Add kidney beans, tomato sauce, seasoning, and let simmer a few minutes. Add crisp bacon and cheese, stir over low heat until cheese melts. Add franks and heat through. Serve over toasted English muffins or toasted bread.

Servings: 8

Margaret Knott

PETITE CHICKEN - HAM SANDWICHES

Thinly sliced boiled ham
1 (5 oz.) can boned chicken with broth, finely chopped
¼ c. sour cream
2 Tbsp. finely chopped onion
1/8 tsp. Worcestershire sauce
Paprika

On bottom half of roll, place piece of ham. Combine chicken, sour cream, onion and sauce. Spread on rolls. Sprinkle with paprika. Place on cookie sheet.

The small size (brown and serve) rolls work well with this. Can be served open-face or with tops.

Baking time: 15 minutes 400°

Marvel Aurand

CHILI

3 lbs. hamburger
Onion (amount desired) cut fine
1 Tbsp. salt
1 heaping tsp. garlic salt
1 tsp. red pepper (optional)
2 heaping Tbsp. chili powder
1 heaping tsp. ground cumin seed
3 cans red beans, mashed
1½ qts. tomato juice
Water as desired

Cook hamburger. Add onions, salt and seasonings. Mix, and bring to boil. Add mashed beans and tomato juice. May add water and thicken with flour, if desired. Simmer until done; stirring often. This makes a large amount of chili.

Helen Smalling

COUNTRY STYLE CHICKEN SOUP

1 chicken cut in pieces plus 2 chicken breasts
6 c. water
6 chicken bouillon cubes
1 tsp. Accent
1 Tbsp. salt
2 large onions
6 carrots, sliced diagonally
6 stalks celery with tops (cut fine)
1 bay leaf
2 8 oz. cans tomato sauce
½ c. chopped parsley
1 c. whole kernel corn

Cook chicken in whole pieces in water, boullion, seasonings, vegetables and bay leaf. When done, remove bay leaf and chicken. Separate chicken from bones and skin. Return chicken with tomato sauce, parsley and corn. Stir gently.

Barbara Paul

CHICKEN SOUP

1 large chicken (3 lbs.) and 2 large breasts
1 large onion
5 large carrots
5 pieces of celery
4 chicken bouillon cubes

Boil chicken and onion in water until chicken is tender. Cool and cut chicken in 1 inch pieces. Set aside. Peel carrots and cut in ½ inch pieces. Cut up an equal amount of celery and cook in the chicken broth until about half done. Add noodles if you want them, but not too many. Add bouillon cubes and when done add chicken pieces last and then just bring to a boil. You may add good quality of green peas, too, if you wish.

Beulah Wescoat

CREAMY CHICKEN, MUSHROOM AND BARLEY SOUP

2 Tbsp. lightly salted butter
½ lb. fresh mushrooms, left whole if small, or sliced
¾ c. uncooked pearl barley
½ c. diced, peeled onion
½ c. diced, peeled carrot
2 (10¾ oz.) cans condensed cream of chicken soup, undiluted
1 soup can water
1 lb. boneless, skinless chicken breasts, cut into small pieces, or 2 c. diced, cooked chicken
1 c. dairy half and half or milk
1 tsp. lemon juice
1/8 tsp. ground red pepper (optional)
¼ c. chopped fresh parsley

In a 3-quart saucepot melt 1 Tbsp. of the butter over moderately high heat. Add mushrooms and cook 3 minutes, stirring frequently, until lightly browned; remove from pot. Reduce heat to moderate and melt remaining 1 Tbsp. butter in pot; add barley and cook 2 to 3 minutes, stirring often, until lightly browned. Add onion and carrot and cook 1 to 2 minutes, until onion is soft. Stir in any juices that have accumulated around the mushrooms; then add soup and water and bring to a boil. Reduce heat to very low, cover pot and simmer 40 minutes, stirring often to prevent sticking. Add raw chicken, if used, and simmer 5 minutes. Stir in cooked chicken, if used, mushrooms and remaining ingredients and bring just to a boil, stirring often.

Servings: 4

Carol (McFarland) Smith

HAMBURGER SOUP

1 lb. ground beef
1 small onion
½ c. regular rice, or noodles
5 to 6 c. water
2 beef bouillon cubes
Other vegetables may also be used—tomatoes, green beans, or celery
2 c. finely diced carrots
2 c. finely diced potatoes
1 can cream of mushroom soup
1 tsp. salt
2 tsp. Worcestershire sauce (optional)

Brown beef with onion in large skillet or heavy pan. Drain off fat. Add other ingredients except salt and Worcestershire sauce. Bring to boil, lower heat and cover, simmer 30 to 40 minutes. Season with salt and Worcestershire sauce.

Servings: 4-6

Izola Brockmann

FRENCH POTATO SOUP

6 slices bacon
½ c. onion
1 tsp. salt
¼ c. butter or margarine
2 baking size potatoes
1 large stalk celery
1½ c. water
3 c. milk
1 tsp. dill (optional)
1/8 tsp. curry (optional)
6 Tbsp. sour cream (optional)
Dash pepper (optional)

Cut bacon in 1 inch size pieces and place in 3 quart or larger kettle and fry until half cooked. Add butter and onion coarsely chopped. Saute until onion begins to turn yellow. Add potatoes cut into ½ inch cubes or sliced, chopped celery and water. Bring to rolling boil and reduce heat to simmer. Do not scorch. Cook until celery is tender and potatoes very soft. (About 30 minutes.) Add milk and heat to scalding. Add other ingredients. May be served hot or at room temperature or cold with croutons, toast or crackers. If served cold or at room temperature top each bowl with a Tbsp. of sour cream.

Cecil A. Wells

BROCCOLI SOUP

1 pkg. frozen chopped broccoli
1 medium onion, chopped
1 tsp. nutmeg
1 can chicken broth
1 c. sour cream
1 (10¼ oz.) can mushroom soup
1 Tbsp. butter

Cook broccoli, onion, chicken broth and nutmeg six minutes. Put in food chopper. Add sour cream, mushroom soup and butter. Serve after heating.

Mary Teig

SEASONED DUMPLINGS

2 c. flour
4 tsp. baking powder
1 tsp. celery flakes
1 tsp. onion flakes
1/8 tsp. salt
½ tsp. pepper
¼ c. oil
1 c. milk

Stir all ingredients together until all is moist. Drop in boiling chicken or ham broth. Cook 10 minutes uncovered, then 10 minutes covered. Use medium heat.

Geraldine Glenn

HAMBURGER VEGETABLE SOUP

1 lb. hamburger
1 onion chopped
1 green pepper chopped
1/3 c. celery chopped
½ c. carrots chopped
1 can (16 oz.) tomatoes
¼ c. barley
1 Tbsp. salt
¼ tsp. pepper
8 c. water
1 envelope vegetable soup mix with noodles

Brown hamburger. Pour off drippings except 2 Tbsp. Brown onions. Add remaining ingredients except dried soup mix. Simmer one hour. Add soup mix and cook thirty minutes more.

Can do ahead
Can be frozen

Margaret Routh

EASY TOMATO SOUP

2 c. cooked tomato pieces
1 tsp. baking soda
4 c. milk

Heat tomatoes with the 1 tsp. soda to boiling. Heat milk in a separate larger pan just to boiling (bubbles form and just begins to rise in pan). Add tomatoes to the milk. (It will curdle if you add the milk to the tomatoes!) Season to taste. Pour into soup bowls and add 1 pat of butter to each bowl. Makes enough for two hungry people.

Tom and Ellie

GRAMP'S POTATO SOUP

2 or 3 medium sized potatoes
1/3 inch slice boxed pasteurized process cheese
1 small finely chopped onion
1 Tbsp. margarine (approx.)
3 c. milk
Salt to taste

Peel potatoes and cut in small chunks. Cook in about 2 cups salted water with chopped onions until tender. Add milk, margarine and pieces of cheese. Heat until cheese is melted but do not boil. For variety add bits of cooked bacon. Serves 4 or 5 people.

Edward H. Moore

HAM CHOWDER

1 Tbsp. butter
1 c. diced, cooked ham
½ c. chopped onion
1 can cream of mushroom soup
1½ c. milk
1 (12 oz.) can whole kernel corn
1 c. diced, cooked potatoes

Melt butter in heavy sauce pan. Brown ham lightly. Add onion and cook until tender. Blend in soup. Add milk gradually. Add corn and potatoes. Season to taste with salt and pepper, if desired. Heat thoroughly. (Flavor improves if made the day before serving.)

Can do ahead Betty Trexel

GAZPACHO

2 ripe tomatoes, chopped
1 cucumber, finely cut
½ c. celery, finely cut
¼ c. green pepper, finely cut
2 to 3 Tbsp. vinegar
2 Tbsp. olive oil
salt, pepper, Worcestershire sauce
2 to 3 c. tomato juice

Combine ingredients in stainless steel bowl. Cover and chill. Serve cold.

Servings: 6
Must do ahead Barbara Paul

SPLIT PEA SOUP

2 c. split peas
3 qts. water
Ham bone or 1 or ½ lbs. of salt pork
1 large onion, chopped
3 celery tops, chopped
1 parsley sprig, chopped

Simmer until peas are soft (4 or 5 hours). Dilute with water or milk. Season to taste. Thicken slightly with flour and water. Serve hot. Can be frozen. This soup is very high in protein. (I use water when I freeze.)

Can be frozen Beulah Wescoat

MOUGOL SOUP

1 can tomato soup
1 can green pea soup
2 c. milk
¼ to ½ tsp. curry powder
Pinch of salt
Dash of pepper

Heat gently for about 15 minutes. For a main dish, add a can of crabmeat.

Servings: 4

Barbara Paul

TOMATO SOUP

1 peck tomatoes
10 onions (cut fine)
1 bunch celery (cut in pieces)
1 red pepper (cut fine)
½ c. sugar
¼ c. salt
½ c. butter
½ c. flour

Cook onions, red pepper, and celery first and then cook the tomatoes. Put all through a sieve. Then add the sugar, salt, butter and flour to the vegetables and bring to a boil and seal in jars. This can be frozen or used in meat loaf.

Beulah Wescoat

AUTUMN SOUP

1 lb. ground beef
1 c. chopped onion
4 c. water
1 c. diced carrots
1 c. diced celery
1 c. diced potatoes
2 tsp. salt
1 tsp. bottled brown sauce
¼ tsp. pepper
1 bay leaf
6 tomatoes (fresh) peeled and diced

Brown meat, drain off fat. Cook and stir onions with meat until onions are tender. Stir in remaining ingredients. Heat to boiling. Reduce heat, cover and simmer until vegetables are tender. Can use 1 - 28 oz. can tomatoes and reduce water to 3 cups.

Marvel Aurand

Salads and Dressings

BEAN SALAD

1 can green beans
1 can wax beans
1 can brown beans
½ c. chopped green pepper
½ c. diced onion
1/3 c. salad oil
¾ c. sugar
1 tsp. salt
2/3 c. vinegar

Mix all together and refrigerate over night. Drain all beans.

Hazel Purviance

BEET SALAD

1 c. beets, chopped
1 c. celery, chopped
½ c. vinegar
1 small onion, grated
1 pkg. (3 oz.) lemon gelatin
1 c. beet juice
½ c. sugar
Salt and pepper to taste
2 tsp. mustard seed

Heat juice, vinegar and sugar to boiling point and dissolve gelatin. Cool, put together and mold. (This salad is delicious with turkey or chicken.)

Ethel Utz

BLUEBERRY SALAD

Dissolve:
2 pkg. (3 oz.) strawberry gelatin
2 c. boiling water

Immediately while hot, stir in 2 cups sour cream. Add 1 can blueberry pie filling.

Optional: May grate yellow cheddar cheese over lavender salad after it sets for color.

Veneta Hall

BROCCOLI SALAD I

2 stalks fresh broccoli — split and cut in ½-inch pieces
1 small can sliced mushrooms
½ c. sliced pitted black olives
1 can water chestnuts, sliced
½ purple onion, sliced in rings
1 c. cherry tomatoes
1 8 oz. bottle Wishbone Italian dressing

Mix together. Marinate 12 hours and serve ice cold.

Nancy Boylan

BROCCOLI SALAD II

1 10 oz. pkg. frozen chopped broccoli
Lemon juice to your taste
1 10 oz. pkg. frozen peas
3 ribs celery
1 small onion
Salt and pepper
Salad dressing

Thaw broccoli, but **do not cook.** Sprinkle with lemon juice. Cook peas just to a boil. Combine broccoli, peas, chopped celery, chopped onion, salt and pepper. Use mayonnaise or another salad dressing of your choice to moisten. Chill salad. Can be used a second day.

Servings: 6-8
Can do ahead

Laura Shadle

CARROT - CHEESE SALAD

Mix 1 pkg. (3 oz.) lemon gelatin and 1 cup hot water to dissolve gelatin — cool until syrupy.

1 tsp. vinegar
¼ c. pineapple juice
Dash of salt
Heat the above; mix 1 egg
½ c. sugar
1 Tbsp. flour and add to liquid — cool

Whip 1 pkg. Dream Whip and add to cooled dressing; then add to syrupy gelatin.

Add:

1 c. grated carrots
1 c. grated cheese (longhorn or cheddar)
1 c. crushed pineapple—drained

Pour into a 9x9x3-inch pan and chill.

Virginia McFarland

CARROT SALAD

½ c. grated carrots
½ c. chopped celery
½ c. chopped apple
¼ c. raisins
¼ c. chopped walnuts
3 tsp. mayonnaise to moisten
Salt to taste

Mix all ingredients, salting to taste. Chilling improves flavor. Yield: 2 cups.

Bernice Dibble

CABBAGE SALAD

1 Tbsp. unflavored gelatin
¼ c. cold water
1 c. vinegar
1½ c. sugar
1 tsp. celery seed
1 tsp. salt
¼ tsp. pepper
1 c. salad oil
6 to 8 c. shredded cabbage
1 grated onion
2 green peppers, sliced thin
2 c. shredded carrots

Soak gelatin in cold water. Heat vinegar and sugar until sugar dissolves. Add dissolved gelatin. Add salt and pepper and pour into blender. Turn on blender and gradually pour in 1 cup oil. Combine cabbage, peppers, onions, carrots and celery seed. Pour dressing over vegetables. Refrigerate 24 hours, stirring occasionally. Makes a large amount.

Pauline Hillyard

CHERRY COKE SALAD

1 can sour red cherries
1 c. sugar
½ c. water
Heat thoroughly and pour over
2 pkg. cherry gelatin

Add:
12 oz. bottle Coke
1 can crushed pineapple
1 c. chopped pecans

Let cool, add coke and fruit and set in refrigerator until congealed.

Dixie Day

CAULIFLOWER SALAD I

1 head lettuce — rinsed and drained
1 head raw cauliflower
1 lb. bacon fried crisp — drained
3 Tbsp. grated onion
1 c. mayonnaise
½ c. grated parmesan cheese

Layer ingredients in a bowl in order given. Cover bowl with plastic wrap and refrigerate overnite or several hours. Toss before serving. This is a large salad and it can be cut in half for serving of 8.

Servings: 16
Must do ahead

Betty M. Phillips

CHICKEN SALAD

5 c. cooked chicken, cut in chunks
2 Tbsp. salad oil
2 Tbsp. orange juice
2 Tbsp. vinegar
1 tsp. salt
3 c. cooked rice
1½ c. green grapes
1½ c. sliced celery
1 c. pineapple tidbits drained
1 c. mandarin oranges, drained
1 c. toasted slivered almonds
1½ c. mayonnaise

Combine chicken, salad oil, orange juice, vinegar and salt; let stand while preparing remaining salad ingredients (or you can refrigerate mixture overnight). Gently toss together all ingredients.

Servings: 12
Marlene Bell

CHILLED TUNA SALAD

1 envelope unflavored gelatin
½ c. cold water
¾ c. mayonnaise
1 tsp. salt
¼ tsp. paprika
3 Tbsp. lemon juice
4 hard cooked eggs, chopped
3 Tbsp. chopped onion
3 Tbsp. chopped parsley
1 (4½ oz.) can ripe olives, chopped
1 c. chopped celery
2 (4¼ oz.) cans tuna, well drained

Soak gelatin in cold water. Dissolve over hot water in double boiler. Add mayonnaise, salt, paprika, lemon juice to gelatin mixture. When this mixture is almost set, add the eggs, onion, parsley, ripe olives, celery and tuna. Spread in 9x9-inch pan. Chill until firm. Cut into squares and serve on lettuce leaf. Garnish with tomato wedge.

Servings: 9
Must do ahead
Beth Cheville

CREAMY TUNA SALAD

1 pkg. (3 oz.) lemon gelatin
1 c. boiling water
½ c. salad dressing
3 Tbsp. vinegar
1 tsp. horseradish
½ tsp. salt
1 (7 oz.) can tuna
½ c. chopped ripe olives
½ c. chopped celery
3 hard cooked eggs, cut fine
½ tsp. grated onion

Mix first column ingredients together and refrigerate at least 20 minutes to partially set, then add rest of ingredients.

Servings: 8
Evelyn McKinney

CAULIFLOWER SALAD II

1 head of cauliflower broken into bite size pieces
2 stalks celery cut into chunks
3 carrots sliced
1 cucumber sliced

Pour over these vegetables — Dressing of:

1 can sour cream
1 pkg. Hidden Valley original dry dressing
1 c. mayonnaise

Fern Fincham

EASY MICROWAVE SALAD

1 can pineapple chunks, drained
1 can mandarin oranges, drained
1 box regular vanilla pudding mix

Save juice to make about a cup. Add to pudding mix and cook until thick — 5 to 7 minutes. Add fruit and refrigerate. Just before serving cut up 2 or 3 bananas and add to salad. Can cook your pudding on stove.

Evelyn Bishop

CHRISTMAS SALAD

2 pkg. strawberry gelatin 3 oz. size
1 c. boiling water
2 pkg. frozen strawberries (sliced)
1 #2 can crushed pineapple (drained)
3 bananas (mashed)
1 c. broken walnuts or pecans

Mix these two together:

1 pt. sour cream
1 c. whipped topping

Dissolve gelatin in the cup of boiling water. Stir in the thawed strawberries and their juice. Add the drained pineapple, mashed bananas and nut meats. Mix well and turn half of the mixture into a salad mold. Place in refrigerator until completely set. Next spread the sour cream and whipped topping mixture evenly over the set gelatin. Carefully spoon the remaining gelatin over the top of the sour cream and refrigerate over night. If you wish — save some of the sour cream and whipped topping mixture for topping when salad is unmolded.

Alyce Harlan

COLE SLAW (LIKE THE DELI)

6 c. shredded cabbage
1 c. shredded carrots
½ tsp. salt
¼ tsp. pepper
½ c. milk
1 c. mayonnaise
2 to 3 drops Tabasco
½ c. buttermilk
3 Tbsp. dry onion
½ tsp. celery seed

Combine cabbage, carrots, salt, pepper and milk in large bowl and chill 15 minutes. Combine remaining ingredients and stir into cabbage mixture. Chill. Best made a few hours ahead. (Can use red and green cabbage for color.)

Can do ahead
Sara Lewis

CONGEALED VEGETABLE SALAD

1 c. diced celery
1 c. shredded cabbage
½ c. grated carrots
1/3 c. chopped green or red peppers (sweet)
3 Tbsp. vinegar or a little less
1 pkg. lemon gelatin
2 c. hot water

Mix vegetables; stir in vinegar. Let stand for 15 minutes. Dissolve lemon gelatin in hot water. Chill until slightly thickened. Fold in vegetable mixture; pour into mold. Chill until firm. Yield: 6-8 servings.

Beulah Wescoat

COPPER PENNY CARROTS

2 lb. carrots
½ c. chopped celery
1 small onion, chopped
½ c. chopped pepper
½ c. sugar
1 can tomato soup
¼ c. oil
1 tsp. mustard
1 tsp. Worcestershire sauce
Salt
Pepper

Slice, cook, and cool the carrots. Add the chopped celery, onion, green pepper and set aside. Bring to a rolling boil the sugar, tomato soup, oil, mustard, Worcestershire sauce, salt, and pepper. Pour the sauce over the vegetable mixture and serve immediately or refrigerate and serve chilled.

Servings: 10
Mary Carter

COOL SALAD

1 3 oz. pkg. lemon gelatin
1 scant c. boiling water
1 scant c. cold water
2 Tbsp. sugar
1 Tbsp. lemon juice
1 c. watermelon balls
1 c. cantaloupe balls
1 c. crushed pineapple
1 c. white grapes

Add fruits after gelatin starts to set. Pour in ring mold. Refrigerate.

Lenore Kelso

DOUBLE LEMON SALAD

2 small pkgs. lemon gelatin
2 c. boiling water
1 can prepared lemon pie filling
1 can (1 lb. 4 oz.) crushed pineapple, not drained

Dissolve gelatin in boiling water. Add pie filling and stir with beater. Add remaining ingredients. Chill. When firm cover with topping of 1 cup sour cream mixed with 3 Tbsp. powdered sugar.

Servings: 10-12

Harriet Patterson

FRESH FRUIT SALAD

½ cantaloupe
4 peaches
2 oranges
4 bananas
1 can pineapple chunks (save juice)

Cut the fruit in bite size pieces. Add ½ cup sugar to juice and pour over the fruit.

Lurene Spatcher

FRESH RHUBARB SALAD

2 c. fresh rhubarb cut in ½-inch pieces
½ c. sugar
¼ c. water
2 Tbsp. crushed pineapple
1 pkg. strawberry or lemon gelatin
2 medium apples chopped with skins
¼ c. chopped nuts

Combine rhubarb, sugar and water, bring to rolling boil, let simmer 5 minutes. Remove from heat and let stand covered until partially cooled. Dissolve gelatin in 1 cup hot water, blend in warm rhubarb. Chill until thickened, add pineapple, apple and nuts. Chill until set.

Mary Cox

FROZEN LIME - MINT SALAD

- **1 (8¼ oz.) can crushed pineapple**
- **1 (20 oz.) can crushed pineapple**
- **1 (3 oz.) pkg. lime gelatin**
- **1 (6½ oz.) pkg. or 3½ c. tiny marshmallows**
- **1 c. butter mints (crushed)**
- **1 (9 oz.) carton whipped dessert topping**

In a large bowl combine both cans undrained pineapple, dry gelatin, marshmallows and mints. Cover and refrigerate for several hours or till marshmallows begin to dissolve. Spoon mixture into 18-24 paper lined muffin pans. Cover and freeze 6 hours or overnight. Peel off paper and serve on lettuce-lined plates. Garnish with fresh mint sprigs. This may also be used as a dessert.

Must do ahead
Can be frozen

Jeanne Wagaman

FROZEN SALAD

- **1 can sweetened condensed milk**
- **1 can crushed pineapple (drained)**
- **1 (9 oz.) carton non-dairy whipped topping**
- **1 can pie filling (cherry, apricot or blueberry)**

Mix everything together and fill cup cake papers that fit muffin pans. Nuts may be added. Keep frozen until serving time.

Nina Larson

FAVORITE SALAD

- **2 lemon gelatin**
- **2 c. boiling water**
- **1¾ c. cold water**
- **1 large can crushed pineapple (drained)**
- **1 c. small marshmallows**
- **3 sliced bananas**
- **3 Tbsp. flour**
- **½ c. sugar**
- **1 c. pineapple juice**
- **1 beaten egg**
- **1 c. whipped topping**

Thicken gelatin slightly in refrigerator. Add pineapple, bananas and marshmallows. Put in 9x13-inch pan. Cook until thick — flour, sugar, pineapple juice and beaten egg. Cool this and add 1 cup whipped topping. Spread over top of jello mixture.

Servings: 12
Can do ahead

Ethel Severson

FROZEN CITRUS SALAD

Juice of 3 oranges (1 cup)
Juice of 3 lemons (1 cup)
1 tsp. grated rind of each
2 bananas (mashed)
1 cup sugar
1 pint gingerale
1 (15 oz.) can crushed pineapple

Mix ingredients and place in 15 souffle cups to freeze. Let thaw an hour before serving on salad greens, with bright fresh fruit for garnish. This keeps well if properly covered, so it can be made far in advance. This makes a good brunch salad.

Servings: 15
Can do ahead

Lois Vohs

FROZEN COLE SLAW

1 medium head cabbage (chopped)
1 tsp. salt
3 ribs celery (chopped)
1 small onion (chopped)
1 carrot (chopped)
½ green pepper (chopped)
½ c. water
1 c. white vinegar
2 c. sugar
1 tsp. celery

After chopping cabbage, sprinkle with the salt. Let stand 1 hour. Drain and discard the juice. Combine with other chopped vegetables. In saucepan, combine remaining ingredients and bring to boil; let boil 1 minute. Cool and mix with vegetables. Put in freezer containers and freeze. Remove several hours before serving. (Drain before serving.)

Irma Groat

HOT FRUIT SALAD

1 No. 2½ can sliced pineapple
1 No. 2½ can pear halves
1 No. 2½ can peach halves
1 jar sliced apple rings (red)
¼ lb. butter
½ c. sugar
2 Tbsp. flour
½ c. sherry
½ c. fruit juice

Drain all fruits. Arrange fruit in casserole. Heat remaining ingredients in double boiler until thickened and pour over fruit. Refrigerate over night. When ready to use bake at 350° for 45 minutes.

Margaret Knott

GARDEN SALAD

2 oz. lemon juice
2 oz. red wine vinegar
8 oz. salad oil
1 tsp. dry mustard
1 Tbsp. sugar
Savory salt
1 clove of garlic (crushed)
Salt and pepper
1 lb. brussel sprouts
2 av. sized zucchini (sliced)
1 bunch green onions (sliced)

Cook sprouts 5 minutes. Put in cold water, marinate in bowl, stir and marinate at least 3 to 4 hours.

Servings: 12 — Elaine Bailey

GOLDEN SALAD

1 (3 oz.) pkg. lemon gelatin
1 (3 oz.) pkg. lime gelatin
1 pt. boiling water
1 tsp. horseradish (optional)
1 (12 oz.) container cottage cheese
1 can sweetened condensed milk
1 c. mayonnaise
½ c. nuts (optional)

Put both pkgs. gelatin in 9x13-inch pan. Add boiling water, stir and cool some. Add sweetened condensed milk, cottage cheese and mayonnaise, nuts and horseradish. Can mold (makes 18 molds). Keep several days in refrigerator. Does not melt down.

Servings: 18 — Ethel Walter

LEMON CABBAGE SALAD

6 c. finely shredded cabbage or sm. head
2 medium carrots (shredded)
1 small onion grated or can use 1 Tbsp. onion flakes
1 small green pepper, cut fine
1 (3 oz.) pkg. lemon gelatin
¾ c. salad oil
1/3 c. vinegar
1/3 c. water
1 c. sugar
¼ tsp. dry mustard
1 tsp. celery seed

Combine all vegetables and celery seed. Mix and pour oil over. Stir and let stand while heating vinegar, water, sugar and mustard. When mixture boils add gelatin and stir until dissolved. Cool and pour over vegetables. Mix and store (covered) in refrigerator. Keeps at least 3 weeks. This recipe was used a lot when Stella Prather and I had charge of the kitchen. (Original recipe was Mary Spurier's.)

Ethel Walter

LICKIN GOOD SALAD

1 (3 oz.) pkg. lemon gelatin
1 c. hot water
1 (3 oz.) pkg. cream cheese
1 c. whipped cream or topping
1 small bottle maraschino cherries (red or green)
1 small can crushed pineapple

Add hot water to gelatin. Cool until slightly set. Mix cream cheese with juice from cherries, add diced cherries and crushed pineapple. Then add to whipped gelatin and whipped cream. Chill till set.

Elaine McCrory

LEMON SALAD

1 (3 oz.) pkg. lime gelatin
1 larger can crushed pineapple (drained)
½ c. nuts
1 (3 oz.) pkg. cream cheese
¾ c. celery, cut fine
1 pkg. Dream Whip

Dissolve gelatin in 1 c. boiling water and add 1 c. of pineapple juice. Let cool until thick enough to shimmer. Whip gelatin. Prepare Dream Whip according to directions, adding cream cheese (cut in small pieces and at room temperature) during last 2 minutes of beating. Mix together: gelatin, pineapple, nuts, celery and Dream Whip cheese mix. Chill.

Jan Bortz

LIME SALAD

1 3 oz. pkg. lime gelatin
1 c. boiling water
1 c. cold water
1 Tbsp. vinegar
1 Tbsp. sugar
½ c. sweet pickles (diced)
½ c. celery (diced)
1 c. seedless grapes
½ c. cheese (your choice, cubed)
½ c. crushed pineapple (drained)

Dissolve gelatin in 1 c. boiling water. Then add 1 c. cold water and chill until syrupy. Combine vinegar and sugar. Stir until sugar is dissolved and add to gelatin. Then add remaining ingredients. Mix well. Refrigerate until set or overnight.

Servings: 6
Must do ahead

Gladys Brown

LIME - COTTAGE CHEESE - PINEAPPLE SALAD

1 (3 oz.) pkg. lime gelatin
1 Tbsp. sugar
3 c. miniature marshmallows
1 c. whipping cream or 1 pkg. Dream Whip
12 oz. box small curd cottage cheese
1 No. 2 can crushed pineapple
1/3 c. chopped nuts

Drain pineapple. Add enough water to pineapple juice to make 1 c. liquid and heat to boiling point. Add hot liquid to gelatin and sugar. Mix pineapple, marshmallows, cottage cheese and nuts. Pour gelatin over this mixture, whip the cream or Dream Whip and fold it in. Pour into pan and chill. Can use 7x11-inch or 9x13-inch pan.

Hazel Purviance

ITALIAN GARDEN SALAD

1 can sliced water chestnuts
1 can sliced pitted ripe olives
Small fresh mushrooms cut into bite size
Cauliflower and broccoli (small heads) broken into bite size

Mix 1 small jar of Italian dressing and 1 pkg. of Good Seasons Dry dressing. Pour dressing over the above and let set at least 4 hours or overnight. Mix gently, only enough to coat vegetables. Before serving, add cherry tomatoes or tomatoes cut bite size. Salad improves if made a day before serving.

Servings: 8 to 10.

Irene Crippen

MACARONI SALAD

2 c. mayonnaise
1 c. vinegar
1 can sweetened condensed milk
1¼ c. sugar
1 lb. curly (Rotini) macaroni
2 green peppers (diced)
3 carrots (grated)
1 onion (diced)

Mix first 4 ingredients together. Cook, drain and rinse the macaroni. Add last 4 ingredients to the first 4 ingredients. Mix well. Makes a large batch. Quite moist when first made, but dressing is absorbed by macaroni. Better 2nd or 3rd day. Keeps well.

Must do ahead

Geraldine Glenn

MARINATED MUSHROOMS AND VEGETABLES

2/3 c. vinegar
2/3 c. salad oil
¼ c. chopped onions
2 cloves of garlic (crushed)
1 tsp. sugar
1 tsp. dry basil (crushed)
1 tsp. oregano (crushed)
1 (8 oz.) fresh mushrooms (sliced)
1 (16 oz.) can whole carrots (drained)
1 (14 oz.) artichoke hearts (drained)
1 c. pitted ripe olives (halved)
1 c. celery, sliced thin
1 (2 oz.) jar chopped pimento

In saucepan combine vinegar and seasonings and bring to a boil and simmer 10 minutes. Combine other ingredients in bowl and add hot mixture. Chill several hours.

Servings: 7 to 12

Ivadelle Mendon

MARINATED VEGETABLE SALAD

1 No. 3 can peas (drained)
1 No. 3 can string beans (drained)
1 No. 3 can carrots (drained)
1 c. celery (chopped)
1 pepper (chopped)
1 onion (chopped)
¼ head or more cauliflower
Add vegetables to following:
1½ c. sugar
1 c. vinegar
2 tsp. water
½ tsp. paprika
½ tsp. salt

Mix vegetables and chill several hours. Fresh broccoli flowerettes and diced peeled stems may be substituted for peas and beans. Sliced water chestnuts may be added; also black olives.

Must do ahead

Helen S. Hoover

MOLDED NIPPY SALAD

1 (3 oz.) pkg lime gelatin
1¼ c. hot water
1 c. well drained crushed pineapple
1 c. cottage cheese
2 Tbsp. horseradish
2 Tbsp. mayonnaise

Mix water and gelatin, let partially congeal. Add other ingredients and pour into mold and place in refrigerator.

Roselynn S. Boyles

CABBAGE DRESSING

½ c. white vinegar
¾ c. sugar
½ tsp. salt
1 tsp. celery seed
½ c. salad oil
½ c. grated onion (optional)

Combine first three ingredients. Boil for one minute. Cool. Then add the remaining ingredients. Store in a jar. Shake before using.

Donna Messenger

PIQUANT FRENCH DRESSING

1 c. salad oil
1 c. vinegar
1½ c. sugar
2/3 c. ketchup
2 tsp. salt
1 tsp. paprika
2 Tbsp. prepared mustard
2 Tbsp. grated onion

Grate onion, then add dry ingredients, then add ketchup. Use a wire whip, if available, to beat. Add vinegar and then add salad oil rather slowly. A wire whip tends to keep the dressing from separating. Store in refrigerator, will keep for a long time.

Servings: 1 quart
Can do ahead

Thelma Vittetoe

MAYONNAISE DRESSING

4 eggs
1 c. sugar
1 Tbsp. flour
½ tsp. salt
1/8 tsp. white pepper
1½ c. vinegar
2 tsp. dry mustard
2 Tbsp. butter (size of 2 walnuts)

Use a double boiler. Beat the four eggs in top of boiler. Combine sugar, flour, salt and pepper and add to eggs and blend. Place the dry mustard in a small dish and use a small portion of the vinegar to blend — then add all to the first mixture and mix well. Add the butter. Place over very hot but not boiling water and cook for ½ hour or until thick without stirring. Cool and put in ice box. This is a recipe from the 1923 Rockwell City Methodist Cook Book. My mother, Beulah Wilson and I have always used this salad dressing especially for potato salad and deviled eggs. Instead of mixing whipped cream with it when ready to use, as the recipe states, we mix a portion of it with Miracle Whip or store bought mayonnaise to suit one's individual taste. It is worth the effort!

Dorothy Hildreth

ORANGE SALAD

1 box orange or vanilla tapioca pudding
1 box orange gelatin
3 c. hot water
1 (3 oz.) box vanilla instant pudding
2 cans mandarin oranges
1 small carton whipped topping

Mix together the 2 boxes of pudding, gelatin and water in a saucepan. Bring to a rolling boil and stir constantly; set aside to cool. Fold in mandarin oranges and whipped topping. Pour in 8x8-inch container.

Kim Jordan

OVERNIGHT LETTUCE SALAD

1 head lettuce
1 c. celery (diced)
1 green pepper (diced)
1 onion (chopped)
1 pkg. frozen peas (2 c., thawed, but not cooked)
2 c. mayonnaise
2 Tbsp. sugar
½ c. shredded American or Longhorn cheese
8 slices cooked bacon or Bacos

In a 9x13-inch refrigerator dish, break the entire head of lettuce into bite sized pieces and put into the dish. Spread the cup of celery over the top of the lettuce. Follow with the green pepper, onion and the uncooked peas. Spread the mayonnaise over the top. Poke a few holes here and there and insert the sugar — a little into each hole. Distribute the shredded cheese over the top and break the bacon into bite sized pieces and spread over the top of the cheese. Cover and refrigerate overnight.

Servings: Approx. 12
Must do ahead

Edith Davis

PISTACHIO PUDDING MIX SALAD

1 (3 oz.) pkg. pistachio pudding mix
1 (15 oz.) can crushed pineapple
9 oz. non-dairy whipped topping
1 c. miniature marshmallows
½ c. chopped nuts

Stir together pudding mix and pineapple. Add rest of ingredients, stir and chill.

Esther Bailey, Evelyn Bishop

HOT CHICKEN SALAD

3 c. diced cooked chicken
2 c. thinly sliced celery
½ c. slivered almonds
¼ c. pimento (narrow strips)
1¼ c. mayonnaise
3 Tbsp. lemon juice
2 Tbsp. grated onion
1 tsp. salt
¼ tsp. pepper
1 c. crushed potato chips
½ c. grated American cheese

To the diced chicken, add celery, almonds, pimento, and mayonnaise blended with lemon juice and grated onion. Toss with fork and add seasonings. Fill buttered flat casserole. Mix grated cheese and potato chips. Sprinkle over chicken mixture. Bake in preheated oven at 375°.

Baking time: 30 minutes
Servings: 8
Can do ahead

Betty B. Moore

RICE-A-RONI-SALAD

1 pkg. Rice-a-Roni chicken flavor prepared as directed
3 to 4 green onions chopped fine
1/3 c. green pepper chopped fine
1 jar marinated artichoke hearts drained — save marinade for dressing

Cut up artichokes fine. Combine all above ingredients. Combine marinade with 3 Tbsp. mayonnaise. Mix with salad. Chill several hours.

Must do ahead

Jean McClugage

RICE SHRIMP SALAD

2 c. cooked rice
1 green pepper — diced
2 cans shrimp
1 red onion — diced
4 hard cooked eggs — diced
¼ head shredded lettuce
1 stalk celery — diced
Salt and pepper
Mayonnaise to taste

Combine all ingredients and mix well.

Kim Jordan

RASPBERRY APPLESAUCE SALAD

2 c. applesauce
3 Tbsp. plain gelatin (or can use 1 (3 oz.) raspberry gelatin for brighter color)
2 pkgs. (10 oz. ea.) partly thawed frozen raspberries
1 (6 oz.) can orange juice or lemonade concentrate
¼ c. honey
2 c. water
1 c. plain yogurt

Sprinkle gelatin over applesauce in pan. Dissolve over medium heat; add berries and stir until thawed. Mix next 4 ingredients with fork and blend. (Mix in yogurt well before adding water.) Add to first mixture. Pour into 9x13-inch pan. Serve with or without topping. **Topping:** 1 c. miniature marshmallows, ½ pint sour cream. Combine and let stand overnight. Beat before spreading on chilled set gelatin mixture.

Servings: 12 to 15 — Virginia McFarland

RAW CRANBERRY SALAD

1 lb. cranberries
1 orange
1 apple
1 c. celery, cut fine
2 c. (scant) sugar
2 pkgs. strawberry gelatin (use 1 c. less water)
¼ tsp. salt

Grind together cranberries, orange and apple. Add sugar and let stand a while. Add celery and mix with gelatin. (Raspberries are good in it.)

Dorothy Vandecar

ROSY SALAD

½ c. sugar
¾ c. water
4 c. raw rhubarb (diced)
2 (3 oz.) pkgs. strawberry gelatin
1 c. orange juice
¼ tsp. orange flavoring
1 c. strawberries (fresh or frozen)

Combine sugar, water and rhubarb in saucepan. Cook gently until tender. Add gelatin; stir until dissolved. Add orange juice and flavoring. Chill until thick and syrupy. Stir in strawberries. If using frozen berries, be sure to drain well. Spoon into mold and chill until firm.

Servings: 8-10 — Julie Biggerstaff

RED RHUBARB SALAD

3 c. rhubarb (diced)
½ c. sugar
¼ tsp. salt
2 3 oz. pkg. strawberry gelatin
¼ tsp. lemon extract
2 c. cold water
2 c. celery (diced)
½ c. nuts

Place rhubarb, sugar and salt in saucepan over low heat. Do not stir or add water. When tender, bring quickly to boiling, remove from heat and add gelatin, stirring to dissolve gelatin. Add remaining ingredients and chill until firm.

Betty Penny

SPAGHETTI SALAD

1 pkg. spaghetti (broken in 3 pieces)
1 small red onion (chopped)
1 green pepper chopped
2 tomatoes, cut in wedges
1 bottle creamy Italian dressing

Cook spaghetti and drain. Mix all ingredients together.

Kim Jordan

SPINACH SALAD

1 lb. fresh spinch
6 green onions (sliced)
3 hard cooked eggs (sliced)
8 slices bacon, fried crisp and crumbled
Dash of pepper
½ c. oil
¼ tsp. dry mustard
½ tsp. salt
¼ tsp. grated lemon rind
3 Tbsp. lemon juice
¼ c. cider vinegar

Wash spinach and tear into bite-size pieces. Toss with onions, eggs, bacon and pepper. Cover and refrigerate at least 2 hours. For dressing, combine remaining ingredients. Toss with salad just before serving.

Irma Groat

SWEET - SOUR DRESSING FOR TOSSED SALAD

1 c. vegetable oil
1/3 c. red wine vinegar
1 Tbsp. finely chopped green or minced onion
1 tsp. dry mustard
1 tsp. salt
½ c. sugar (2/3 c. if you like it sweeter)

Mix well in blender. Add 2 tsp. poppy seeds. Chill. Shake well before using. Makes about 2 cups.

Helen Black

TACO SALAD I

Brown 1 lb. hamburger, then drain and chill.

Mix:

¼ c. onion
4 tomatoes
½ c. celery
1 can red kidney beans (drain)
1 lb. Colby Longhorn cheese, cut into cubes

Chop:

1 head lettuce

Then make dressing of:

8 oz. taco sauce
½ c. catsup
1½ c. mayonnaise

Pour over the above mixture. Add one package taco chips that have been crushed.

Fern Fincham

TACO SALAD II

1 small bottle Western Dressing
1 lb. browned, drained hamburger
1 chopped onion
1 green pepper, chopped
1 can kidney beans (drain)

Marinate ingredients over night. Tear or shred one head of lettuce. Place layer of lettuce over meat mixture. Add a layer of cut up fresh tomatoes, and a layer of cheddar cheese, shredded. Serve over taco chips or taco shells. Great for young families!

Helen Black

TOKYO TURKEY TOSS

2 c. cubed turkey or chicken
1 16 oz. can bean sprouts (drain)
1 c. cold cooked rice
1 c. chopped celery
1 c. shredded carrot
2 Tbsp. chopped green pepper
¼ c. French dressing (Western)
2 Tbsp. soy sauce
¼ tsp. salt
Dash pepper
½ c. salad dressing
½ c. slivered almonds

Combine all ingredients except salad dressing and almonds. Chill. Just before serving stir in salad dressing and almonds.

Margaret Paulson

TANGY VEGETABLE VINAIGRETTE

1 Tbsp. cornstarch
1 tsp. dry mustard
1 c. cold water
¼ c. vinegar
¼ c. catsup
1 tsp. Worcestershire sauce
½ tsp. salt
½ tsp. prepared horseradish
¼ tsp. paprika
1/8 tsp. garlic powder
1 c. thinly sliced caulifflowerets
1 c. thinly sliced carrots
1 c. thinly sliced celery
1 c. thinly sliced onion
Lettuce

Combine cornstarch and dry mustard, gradually stir in cold water. Cook and stir until thickened and bubbly. Remove from heat. Cover surface with waxed paper. Cool 10-15 minutes. Stir in vinegar, catsup, Worcestershire sauce, salt, horseradish, paprika and garlic powder. In large bowl combine caulifflowerets, carrots, cucumber, celery and green onion. Add dressing; stir gently. Cover, refrigerate several hours or overnight, stirring occasionally. To serve, drain vegetables. Mound in lettuce lined bowl.

Servings: 8
Must do ahead

Zella Studer

TANGY MACARONI SALAD

1 (10 oz.) pkg. ringlet macaroni
4 hard cooked eggs
Salt and pepper to taste
½ c. celery (diced)
½ c. onion (diced)
½ c. stuffed olives (sliced)
½ c. green pepper (diced)

Cook, drain and cool macaroni. Add macaroni to the rest of the ingredients. Toss lightly with the dressing until well mixed. For a luncheon, add one (6 oz.) can of shrimp or crabmeat. Garnish with celery leaves, olives and paprika.

Dressing:

½ c. sugar
2 rounded Tbsp. cornstarch
Dash of salt
½ tsp. dry mustard
½ c. water
½ c. vinegar
1 c. Miracle Whip
1 Tbsp. prepared mustard
2 Tbsp. non-dairy whipped topping

Mix in saucepan, sugar, cornstarch, salt, mustard. Add water and vinegar. Cook over medium heat until thick, stirring constantly. Let cool. Add Miracle Whip and prepared mustard and fold in non-dairy topping.

Peg Lowary

TUNA SALAD

4 pkgs. lemon gelatin
2 c. cold water
Salt and pepper to taste
4 c. hot water
2 c. mayonnaise

Blend with beater. Chill until starting to set. Beat until fluffy. Then add:

4 (4¼ oz.) cans tuna (pour boiling water over in strainer to remove oil)
4 c. chopped celery
4 Tbsp. chopped green pepper
12 hard cooked eggs, chopped
4 Tbsp. pimento
4 Tbsp. grated onion

Slice stuffed green olives in bottom of mold. Add mixture and chill.

Serves 20-24 (¼ recipe serves 8)

Adele Reynolds

TUNA - SHOESTRING POTATO SALAD

½ can (4 oz.) shoe string potatoes
2 cans (4½ oz.) tuna (drain oil)
1 c. grated carrot
½ c. chopped celery
1 c. mayonnaise or salad dressing
2 Tbsp. mustard
1 tsp. vinegar
1 Tbsp. minced onion (optional)

Mix tuna, carrots, celery, mayonnaise, mustard, vinegar and onion. Let stand overnight. Just before serving, add shoestring potatoes. I use most of the can of shoestring potatoes.

Servings: 6

Edna Wilcox

SWEET - SOUR 3 BEAN SALAD

1 can cut green beans
1 can yellow wax beans
1 can red kidney beans
1 onion (chopped fine)
1 jar pimiento (chopped)
2 c. vinegar
¾ c. sugar
1/3 c. oil
Salt and pepper to taste

Drain all of the beans. Mix sugar, oil and vinegar. Pour over beans. Add rest of ingredients. Can stand overnight.

Can do ahead

Esther Bailey

TRY IT, YOU'LL LIKE IT - SALAD

1 head lettuce or any greens, cut up
¼ c. crisp fried bacon, crumbled
2 green onion (chopped)
1 can mandarin oranges (drained)
¼ c. chopped almonds

Dressing:

¼ c. oil
2 Tbsp. sugar
2 Tbsp. red wine vinegar
Dash salt
Dash pepper
Dash tabasco

Toss greens with bacon, onions, oranges and almonds. Top with dressing just before serving.

Servings: 8 to 10

Mary Carter

VEGETABLE SALAD

1 (16 oz.) can French style green beans
1 (16 oz.) can peas
¼ c. diced pimiento
¾ c. chopped green pepper
2 Tbsp. chopped onion
1 c. (heaping) chopped celery
1½ tsp. salt
¼ c. salad oil
¾ c. sugar
½ c. vinegar
Dash of paprika
1 Tbsp. juice from beans and peas

Drain beans and peas. Save 1 Tbsp. juice. Combine vegetables in bowl. Combine salt, salad oil, sugar, vinegar, juice from beans and peas. Heat together, add paprika. Pour over vegetables. Refrigerate overnight.

Servings: 8

Ruth Boast

ZUCCHINI SALAD

2 small pkgs. lemon gelatin
2 c. cooked tomatoes or 1 can vegetable cocktail juice*
½ c. sour cream
¾ c. salad dressing
½ c. chopped green pepper or cucumbers
1 c. zucchini (grated)
1 c. celery (chopped)
1 Tbsp. horseradish
2 Tbsp. onion (chopped)

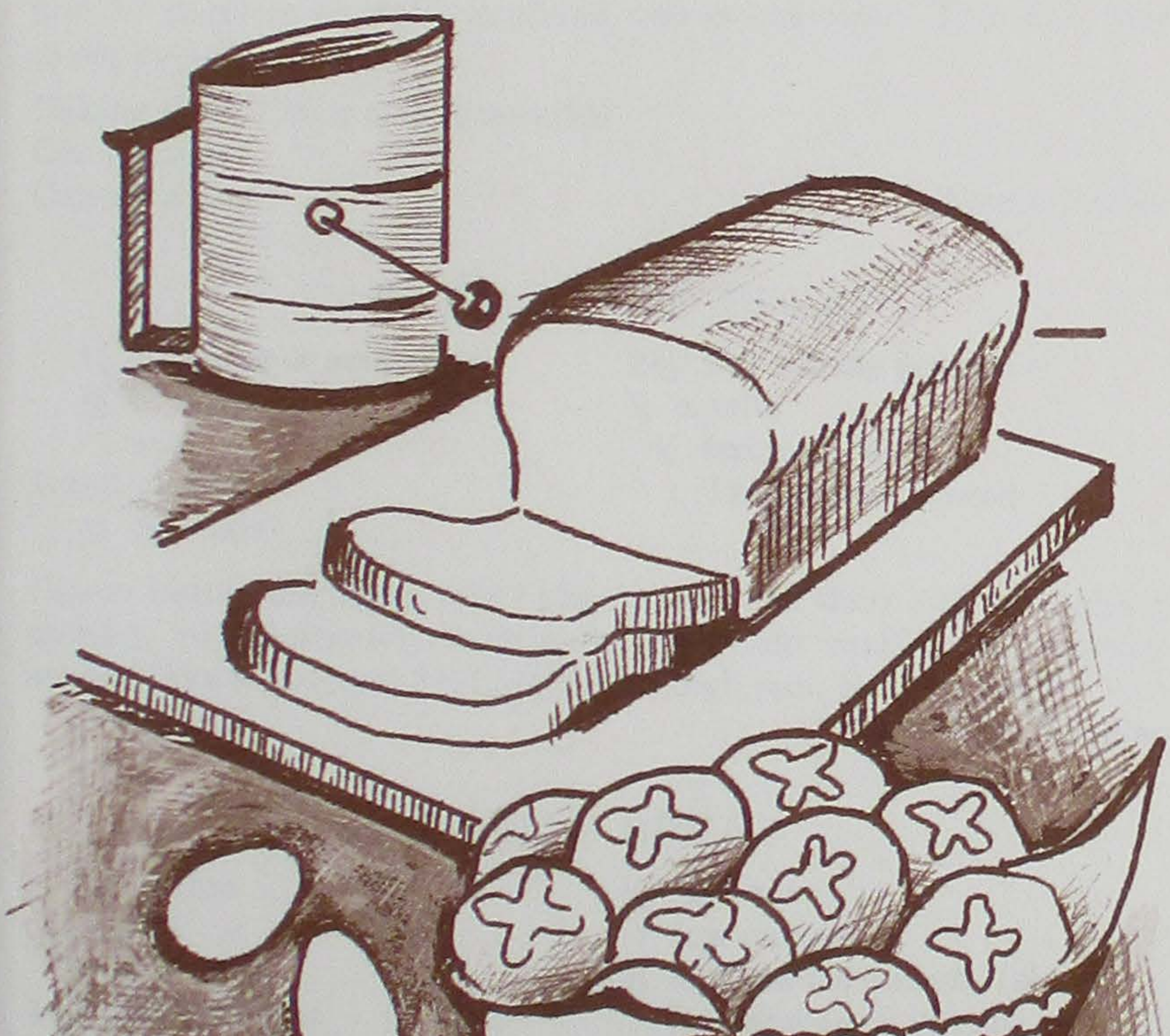
***if using cocktail juice, add enough water to make 2 c.**

Heat tomatoes or juice and add gelatin. Stir to dissolve. If using the tomatoes, add 1 Tbsp sugar. Let mixture cool. When gelatin is partially set, add the other ingredients. Pour into 9-inch square pan and chill before serving.

Servings: 9

Nana DeYoung

Breads



BANANA BREAD

¾ c. margarine
1½ c. sugar
1½ c. mashed bananas
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. soda
1 tsp. salt
½ c. buttermilk or sour milk (to sour sweet milk, add 2 tsp. vinegar)
Nuts if desired

Cream margarine and sugar. Add bananas. Add rest of ingredients. Put in a greased 9x5x3 loaf pan. Bake at 350° approximately 1 hour and 10 minutes or until toothpick comes out clean. This is a very moist bread.

Baking time: 1 hour and 10 minutes
Can be frozen
Can do ahead

LaVonne Farner

CARAWAY SEED BREAD

¼ c. butter or margarine
¾ c. sugar
1 egg
1-2/3 c. flour
¼ tsp. salt
2½ tsp. baking powder
¾ c. milk
¾ tsp. vanilla
1 Tbsp. caraway seed

Cream butter and sugar, add 1 egg, beaten. Sift flour, salt and baking powder, add alternately with milk. Then add vanilla and caraway seeds. Bake in greased 8½x4½ 3-inch high pan. Bake at 350°.

Lila Randles

CARROT BREAD

1 c. sugar
¾ c. oil
2 eggs
1½ c. sifted flour
1 tsp. soda
½ tsp. salt
1 tsp. cinnamon
1½ c. shredded carrots (shred fine and pack in cup)

Cream sugar and oil, add eggs and beat well. Add flour, soda, salt, cinnamon and shredded carrots. Pour into greased and floured 5½x9½-inch pan. Bake 1 hour at 350°. After it has cooled it can be wrapped in foil and will stay fresh in refrigerator 2-3 weeks.

Baking time: 1 hour
Can be frozen

Betty Drake

CHERRY NUT BREAD

1 c. shortening
1 c. sugar
2 eggs
1 tsp. vanilla
1 small bottle maraschino cherries (cut up)
½ c. cherry juice (add milk if short
2 c. flour
½ tsp. salt
1 tsp. baking powder
½ c. nuts

Cream together shortening, sugar, eggs and vanilla. Add rest of ingredients, stirring by hand. Put a drop or two of red food coloring in. Bake for 1 hour at 350° in a 9x5-inch loaf pan.
Baking time: 1 hour

Can be frozen
Servings: several
Can do ahead

Roseva Johnson

CHRISTMAS CRANBERRY BREAD

1 c. cranberries
1 c. sugar
2 c. flour
2 Tbsp. grated orange rind
1½ tsp. baking powder
1 tsp. salt
½ tsp. soda
2 Tbsp. shortening
½ c. milk
½ c. orange juice
1 egg
1 c. chopped walnuts

Chop or grind cranberries; mix with ¼ cup sugar and set aside. Mix remaining ¾ cup sugar with flour in large bowl. Add orange rind, baking powder, salt and soda. Stir well to blend. Cut in shortening with a pastry blender until mixture looks like coarse meal. Combine milk, orange juice and egg; beat slightly and add to dry ingredients. Stir until all ingredients are moistened. Stir in sugared cranberries and walnuts. Mix well. Spread batter in a greased and floured loaf pan. Bake at 350° for 50-60 minutes or until a wooden pick inserted in center comes out clean. Cool bread in pan 10 minutes, then remove from pan and allow to cool thoroughly on wire cake rack.

Servings: 10 to 12

Mary Carter

CRANBERRY BREAD

2 c. sifted flour
1 c. sugar
1½ tsp. baking powder
½ tsp. baking soda
1 tsp. salt
¼ c. oleo
1 beaten egg
¾ c. orange juice
1 tsp. grated orange peel
1½ c. raisins
1½ c. chopped cranberries

Sift flour, sugar, baking powder, soda and salt in large bowl. Cut in oleo until mixture is crumbly. Add egg, orange peel and juice. Stir well. Fold in raisins and cranberries. Pour into greased 9x5x3-inch pan . . . or will make 2 small loaves. Bake 1 hour 10 minutes at 350° or until toothpick comes out clean.

Can be frozen

Deborah Long Hatz

DATE BREAD

1 c. dates
1 c. boiling water
1 tsp. soda
1 egg
1 Tbsp. butter
2/3 c. sugar
1 tsp. baking powder
2 c. flour
1/8 tsp. salt
½ c. nuts

Mix dates, boiling water and 1 tsp. soda and let cool. Then add to the egg, butter and sugar which have been mixed. Add the other ingredients and let stand 15-20 minutes before baking. Bake 350° F. for 1 hour. Makes 2 loaves.

Donna Messenger

PINEAPPLE CARROT BREAD

2 c. sugar
3 eggs
3 c. flour
1½ tsp. cinnamon
1 tsp. soda
1 tsp. salt
1 c. oil
1 c. grated carrots
1 c. undrained crushed pineapple
2 tsp. vanilla
1 c. nutmeats

Beat sugar and eggs. Add oil, carrots, pineapple and vanilla. Sift the dry ingredients and fold in. Add nuts. Makes 1 loaf.

Baking time: 1 hour or longer 350°
Can be frozen

Jeanette Rex

OVERNITE COFFEE CAKE

2/3 c. margarine
1 c. sugar
½ c. brown sugar
2 eggs, well beaten
2 c. flour
1 tsp. baking powder
½ tsp. salt
1 tsp. soda
2 Tbsp. powdered milk
1 tsp. cinnamon
1 c. buttermilk

Topping:
½ c. brown sugar
½ tsp. cinnamon
½ c. nutmeats
¼ tsp. nutmeg

Cream first 3 ingredients together. Add beaten eggs. Stir in remaining ingredients. Pour in buttered 9x13-inch pan. Prepare topping, press into batter top. Keep in refrigerator overnite. Bake in the a.m. at 350° for 30 minutes.

Must do ahead
Servings: 12

Lorraine Dresser

CHOCOLATE CHIP COFFEE CAKE

2 c. flour
1 tsp. cinnamon
1 c. margarine
1½ c. brown sugar
1 egg
1 tsp. soda
½ tsp salt
1 c. buttermilk

Topping:
½ c. cake mixture
½ c. nuts
½ c. chocolate chips

Mix until crumbly flour, cinnamon, margarine and brown sugar. (I use my mixer.) Save out ½ cup for the topping.) Add egg, salt, soda and buttermilk. Beat 2 minutes on low speed of mixer. Put in greased 9x13-inch pan. Bake 25 minutes at 350°.

Baking time: 25 minutes
Servings: 18
Can do ahead

Marlene Bell

APPLE PUFFED PANCAKE

6 eggs
1½ c. milk
1 c. flour
3 Tbsp. sugar
1 tsp. vanilla
½ tsp. salt
¼ tsp. cinnamon
½ c. butter
2 cooking apples, peeled and thinly sliced

Topping:
¼ c. brown sugar
½ tsp. cinnamon

Preheat oven to 425°. Mix eggs, milk, flour, sugar, vanilla, salt and cinnamon in large bowl or blender. Melt butter in 12-inch Quiche dish or 12-inch oven-proof skillet in the oven. Add apple slices to pan. Return to oven until butter sizzles. Do not let brown. Remove dish from oven, pour batter over apples. Sprinkle with topping.

Baking time: 20 to 25 minutes

Julie Biggerstaff

APPLE SAUCE PANCAKES

1½ c. flour
2 Tbsp. sugar
1 Tbsp. baking powder
¼ tsp. salt
½ tsp. nutmeg
2 beaten eggs
¾ c. milk
2 Tbsp. butter
1 c. applesauce

Mix above ingredients together and fry on greased skillet. Turn when batter starts to bubble.

Hazel McDonald

EXCELLENT PANCAKE MIX

Mix together:
12 c. flour
4 c. powdered milk
¾ c. baking powder
¾ c. sugar
2 Tbsp. salt

For pancakes use 1½ cups mix, 1 egg, ½ tsp. vanilla, 2 Tbsp. oil and water to make a batter. Good for camping. Use mix to roll chicken in before frying.

Helen Mott

MUFFINS

1 c. biscuit mix
1 egg
¾ c. ready to serve breakfast cereal
½ c. milk
1 tsp. sugar (optional)
½ tsp. salt (optional)

Options: ½ c. of raisins, nuts, cooked carrots, raw chopped onion or bacon bits for variety. Can use tomato juice or orange juice for liquid instead of milk

Put all items in bowl and mix well. Put in well-greased muffin tins and bake at 400° for about 20 minutes. Makes 12 small muffins. Serve hot with soft margarine for any meal.

Cecil A. Wells

ICE BOX GINGERBREAD MUFFINS

1 c. butter or margarine
1 c sugar
4 eggs
1 c. buttermilk
1 c. sorghum molasses
3 c. flour
1 tsp. cinnamon
1 tsp. soda
½ tsp. salt
2 tsp. ginger

Cream butter and sugar. Add eggs, one at a time, beating after each addition. Stir in buttermilk and sorghum. Sift dry ingredients together and add to batter. Place in covered container in refrigerator and bake as desired. 400°

Baking time: 15 minutes

Olive Harrison

LEMON NUT BREAD

¾ c. sugar
4 Tbsp. margarine, softened
2 eggs
2 tsp. finely shredded lemon peel
2 c. flour
2½ tsp. baking powder
1 tsp. salt
¾ c. milk

Cream together sugar and margarine until light and fluffy. Add eggs and lemon peel. Beat well. Stir in dry ingredients alternately with milk. Beat well after each addition. Stir in nuts. Bake in a greased loaf pan at 350° for 50 minutes, approximately. Let cool in pan 10 minutes. Remove, finish cooling, wrap and store overnight. Freezes well. Makes 1 loaf.

Barbara Norris

OATMEAL MUFFINS

1 c. quick cooking oatmeal
1 c. sour milk
1 egg
½ c. brown sugar
1 c. flour
½ tsp. salt
½ c. melted shortening
1 tsp. baking powder
½ tsp. soda

Soak oats in sour milk one hour. Add egg and beat well. Add sugar and mix. Add cooled shortening and flour sifted with salt, baking powder and soda. Bake in greased muffin pans in hot oven. 375-400°. Makes one dozen.

Baking time: 15-20 minutes Nina Larson

BRAN MUFFINS I

3 c. sugar
1 c. shortening
3 beaten eggs
1 tsp. salt
2 c. All-Bran cereal
2 c. Shredded Wheat Biscuits
Pour 2 c. boiling water over cereal and let cool
Sift together 5 c. flour and 5 tsp. soda
1 c. chopped dates
1 c. raisins
4 c. buttermilk

Mix together, cover and store in refrigerator. This may be stored in refrigerator for four weeks. Dip out without stirring.

Baking time: 15-20 minutes 400° Mildred Hetzel

BRAN MUFFINS II

1 box Raisin Bran (15 oz.)
3 c. sugar
5 c. flour
5 tsp. soda
2 tsp. salt
4 eggs, beaten
1 c. oil
4 c. buttermilk

In a large bowl, mix dry ingredients. Add other ingredients and mix well. Store in a container with a tight lid, in refrigerator. May be kept for 6 weeks. Cook in muffin tins at 400° for 15 minutes.

Roselynn S. Boyles

BRAN MUFFINS III

2 c. boiling water
2 c. Kellogg's All Bran
2 c. Nabisco 100% Bran
4 eggs, beaten
5 c. flour
1 tsp. salt
1 qt. buttermilk
3 c. sugar
1 c. shortening
5 tsp. soda

Pour water over cereal, add buttermilk. Cream shortening and sugar, stir in eggs and add to cereal mixture. Sift dry ingredients into mixture and stir only until flour is dampened. Bake at 350°. This can be stored in refrigerator for many weeks. Fill plastic containers (or Crisco tins) 2/3 full as it will expand some. Or bake all at once and freeze, warming just as many as you need at one time.

Baking time: 15-20 minutes
Can be frozen
Servings: 6 to 8 dozen
Can do ahead

Ruth Woodworth
Pauline Williams

WHOLE GRAIN BRAN MUFFINS

3 c. bran flakes (may use part All Bran)
1 c. boiling water
2 eggs
1 c. sugar or honey
2 c. buttermilk
½ c. corn or other vegetable oil
2 c. whole wheat flour
½ c. soy flour (may substitute)
2½ tsp. soda
½ tsp. salt

In large bowl mix bran and boiling water. Beat eggs, sugar, buttermilk and oil and mix with bran. Bake at 375° for 15 minutes in a greased and floured muffin tin. Batter may be refrigerated in covered container for several weeks. If refrigerated, warm to room temperature before baking or bake longer. Test with toothpick. Excellent frozen and reheated. Bake 350-375°

Baking time: 15-25 minutes
Can be frozen
Servings: 30
Can do ahead

Helen S. Hoover

ANGEL BISCUITS

2½ c. flour
1 tsp. baking powder
1 tsp. salt
¼ c. sugar
½ c. shortening
¼ c. warm water
1 pkg. dry yeast
1 c. buttermilk

Dissolve the yeast in the ¼ cup warm water and set aside. Mix the dry ingredients in the order given, cutting in the shortening as you normally do for biscuits or pie dough.

Stir in the buttermilk, also the water with the yeast in it. Blend thoroughly and the dough is ready to be refrigerated in a large, covered bowl or made into biscuits.

When you are ready to work the dough, turn it out onto a floured board and knead lightly as for regular biscuits.

Roll out and cut with a biscuit cutter and place in a greased pan. Cover and let the biscuits rise 2 or 3 hours. Bake in 400° oven until lightly browned.

Margaret Paulson

BEST EVER PANCAKES

Put 2 Tbsp. warm water in a cup and add
1 tsp. dry yeast
3 eggs, slightly beaten
1 Tbsp. sugar
2 c. buttermilk
2 Tbsp. oil
½ c. milk
Sift 2 c. flour and add
1 Tbsp. baking powder
1 Tbsp. soda
½ tsp. salt

Mix egg mixture into dry ingredients and fold in yeast. Cover and set in refrigerator over night or several days. Add more flour if too thin.

Margaret Routh

CAKE MIX ROLLS

1 large pkg. cake mix (white or yellow)
2 pkgs. yeast
2½ c. warm water
5-6 c. flour
1½ tsp. salt

Place water and salt in bowl. Mix yeast and dry cake mix, then add to water mixture. Add flour, mix and knead until smooth. Cover and let rise in a warm place 1 hour. Shape into rolls and let rise until double in size. Bake 350° 20 or 25 minutes. Makes 3 dozen.

Baking time: 20-25 minutes 350° Helen Hull

RHUBARB COFFEE CAKE

1½ c. brown sugar
2/3 c. oil
1 egg
1 c. buttermilk
1 tsp. vanilla
1 tsp. salt
1 tsp. soda
2½ c. flour
½ tsp. cinnamon
1½ c. diced rhubarb

Topping:
½ c. brown sugar
1 tsp. cinnamon

Mix brown sugar, oil and egg and vanilla. Beat well. Add buttermilk, then sifted dry ingredients. Blend. Stir in rhubarb. Pour into 9x12-inch pan. Sprinkle with topping. Bake at 350° 40 to 45 minutes or until done.

Ava Klopf

CARAMEL PECAN ROLLS

1 pkg. dry yeast
1 c. warm water (105-115°)
¼ c. granulated sugar
1 tsp. salt
1 Tbsp. margarine, softened
1 egg
3¼-3½ c. flour
1/3 c. margarine
½ c brown sugar, packed
1 Tbsp. corn syrup
2/3 c. pecan halves
½ c. granulated sugar
2 tsp. cinnamon

In mixing bowl, dissolve yeast in warm water. Stir in ¼ cup sugar, salt, 2 Tbsp. margarine, egg and 2 cugs of flour; beat until smooth. With spoon or hand, work in enough remaining flour until dough is easy to handle. Place greased side up in greased bowl; cover tightly. Refrigerate overnight or up to 4-5 days. Combine melted margarine, brown sugar, corn syrup and pecan halves. Pour into greased oblong pan, 13x9x2-inch. Combine ½ cup sugar and cinnamon. On floured board, roll into 15x9-inch oblong. Spread with melted margarine and sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at wide side. Seal edge well. Cut into 1-inch slices and place in prepared pan. Cover; let rise in warm (85°) place until double; about 1½ hours. (If kitchen is cool, place dough on a rack over a bowl of hot water and completely cover with a towel.) Preheat oven to 375°. Makes 15 rolls.

Baking time: 25-30 minutes

Carol Jespersen

CRISPY COOKIE COFFEE CAKE

1 pkg. yeast
¼ c. warm water
4 c. flour
¼ c. sugar
1 tsp. salt
1 tsp. grated lemon rind
1 c. margarine
2 eggs
1 c. lukewarm scalded milk

Dissolve yeast in ¼ cup warm water. In large bowl combine flour, sugar, salt and lemon rind. Cut in margarine with fork. Beat eggs and combine with warm milk and add to above mixture. Add dissolved yeast. Combine lightly, cover tightly and refrigerate overnight. Divide dough in half and roll each in 18x12-inch rectangle. Sprinkle with mixture of ¾ cup sugar and 1 Tbsp. cinnamon. Roll tightly and cut in 1-inch slices. Place on greased cookie sheet and flatten slightly. Do not let rise. Bake 12 minutes at 400° F. Makes 36 rolls. Frost while warm with 1½ cups sugar, 1 tsp. vanilla and 2 Tbsp. margarine thinned with a little warm water. Frosting will run. Nuts may be added, if desired, to the frosting.

Dorothy Reese

COFFEE CAKE

2½ c. all purpose flour
1 Tbsp. sugar
1 tsp. vanilla
4 egg yolks
1 c. oleo or butter
2 pkgs. yeast
¼ c. warm water

Mix first five ingredients in bowl with a pastry blender or fork. Dissolve yeast in water and let stand 3 to 5 minutes. Stir and add to other ingredients. Mix well. Refrigerate for 2 hours. Then prepare filling:

2 8 oz. pkg. cream cheese
1 c. sugar
1 egg yolk

Mix and beat until smooth.

Divide chilled dough in two pieces. Roll out half the dough and press evenly into lightly greased 10x15-inch pan. Cover with the cream cheese filling. Roll remaining dough 10x15 inches. Place over filling and pinch edges together. Beat 1 egg white slightly and brush top of dough. Sprinkle over this ½ cup chopped nuts. Let rise in warm place 1 hour. Bake in 350° oven for 30 to 35 minutes. Drizzle powdered sugar icing over top after removing from oven.

Fern Fincham

DILLY BREAD

Combine in mixing bowl:

2 Tbsp. sugar
1 Tbsp. onion flakes
2 tsp. dill seed
1 tsp. salt
¼ tsp. soda
1 unbeaten egg
1 envelope yeast, softened in ¼ c. warm water
1 c. small curd cottage cheese and 1 Tbsp. butter heated to luke warm
2¼ to 2½ c. flour
Use mixer on low speed

Cover and let rise in warm place (85 to 90 degrees) until light and doubled in size (50 to 60 minutes). Work dough down. Turn into well-greased round casserole (1½ to 2 quart size). Let rise in warm place 30 to 40 minutes. After baked, brush with soft butter and sprinkle with salt.

Baking time: 40 to 50 minutes
Bake 325° in Pyrex or
350° in bread pan

Lillie Tvedt

EASY ROLLS

2/3 c. powdered milk
2 tsp. salt
½ c. shortening
¾ c. sugar (more or less)
2 c. boiling water
2 unbeaten eggs
3 pkgs. dry yeast
6½ to 7 c. flour

Add boiling water to first 4 ingredients in mixer bowl. Add eggs, and continue beating. Add yeast to the first sifter of flour and sift into above mixture. Add as much flour as beaters will handle. Then stir in remaining flour. Cover with plastic wrap, let rise in warm place (85°) or warm oven 1 hour. Rapid mix method requires 120-130° temp. of liquids. Let rise 1 hour until double. Bake 350° until brown. No kneading required. May shape into dinner rolls or roll into two rectangular shapes ¼ inch thick. Spread with butter, then sugar and cinnamon. Roll up. Cut into 1-inch pieces. May frost, when baked.

Pecan rolls:

½ c. brown sugar
¼ c. Karo
2 Tbsp. butter

Bring to a boil. Add 1 tsp. per muffin tin or cover bottom of 2 layer pans. Sprinkle pecans on top.

Can be frozen
Servings: 2 dozen

Marcella Boylan

GERMAN COFFEE KUCHEN

(A yeast-type coffee cake)

1 pkg. yeast	**1 Tbsp. sugar**
1 c. scalded milk, cooled to lukewarm	**1½ c. sifted flour**

Dissolve yeast and sugar in the lukewarm milk. Add the sifted flour to make a "sponge." Set in warm place for about ¾ hour.

¼ c. soft butter	**¼ tsp. salt**
½ c. sugar	**2 c. flour**
2 eggs, at room temperature	

Cream the soft butter, sugar, eggs, salt, and add this to the "sponge." Add the flour to the mixture. Knead lightly. (Dough will be sticky; may add a little extra flour.) Let rise. Punch dough down, knead lightly, and roll out the dough with rolling pin on a lightly-floured surface. Spread some melted butter over dough, plus a little sugar, cinnamon, and raisins, which have been scalded, drained and cooled. Roll up dough loosely. Let rise in a greased shallow pan. Bake at 350° for 20-25 minutes. May make a powdered sugar icing if desired after it has baked.

This was my great-great-grandmother's recipe. Mary Carter

ICE BOX ROLLS

1 c. boiling water	**2 beaten eggs**
¾ c. shortening	**6 c. sifted flour**
2 pkg. yeast	**1 c. scalded, cooled milk**
4 Tbsp. warm water	**2½ tsp. salt**
1 c. sugar	

Pour 1 cup boiling water over ¾ cup shortening. When lukewarm add 2 pkg. yeast, dissolved in 4 Tbsp. warm water. Then add sugar, eggs and 3 cups flour. Stir well, Then add scalded milk, salt and remainder of flour. Stir well and turn into greased bowl. Put in refrigerator. Take out and make into rolls 2 hours before baking. Will keep several days. 350° 20-25 minutes.

Servings: At least 4 dozen Sue Converse

ONION BREAD

2 pkg. dry yeast
2 c. warm water
1 pkg. onion soup mix
1/3 c. sugar
2 Tbsp. molasses
1 tsp. salt
1 egg
1/3 c. shortening
6 to 6½ c. flour

Dissolve yeast in water. Add soup mix and stir well. Add remaining ingredients, but only ½ of the flour. Beat until smooth. Add remaining flour. Knead dough about 5 minutes. Let rise until doubled. Divide dough into 6 equal parts and roll each to 14-inch lengths. Grease board and your hands to make handling of the dough easier. Braid dough into 2 loaves. Let rise until doubled. Brush top with oil before and after baking. Bake at 350°, approximately 30 minutes. This dough can also be used for dinner rolls and sandwich buns.

Can be frozen
Can do ahead

Alyce Harlan

ORANGE BREAD

1 cake yeast
1½ c. lukewarm water
1 c. lukewarm orange juice
8 c. sifted flour
1/3 c. shortening
2/3 c. sugar
1 tsp. salt
4-6 Tbsp. grated orange rind

Dissolve yeast in lukewarm water, add lukewarm orange juice and 3 cups flour. Cream shortening and sugar together, add to yeast mixture. Beat until smooth. Cover and let rise in warm place, free from draft until light, about 1½ hours. When light, add salt, grated orange rind and remaining flour, or enough to make a soft dough. Knead lightly. Place in well-greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. Shape into loaves. Place in well-greased pans to half full. Cover and let rise again until light, about 1 hour. Bake at 375°. Delicious toasted. Makes 3 7-inch loaves or 2 10-inch loaves.

Baking time: 45 minutes
Can be frozen

Ruth Boast

QUICK BUTTERMILK BREAD

2 pkg. active dry yeast
¼ c. warm water (105-115°)
1¼ c. buttermilk
4½ to 5 c. all purpose flour
¼ c. shortening
2 Tbsp. sugar
2 tsp. baking powder
2 tsp. salt
Soft butter or margarine

Grease two 8½x4¼-inch loaf pans. In large mixer bowl, dissolve yeast in warm water. Add buttermilk, 2½ cups of the flour, the shortening, sugar, baking powder and salt. Blend half a minute on low speed, scraping bowl constantly. Beat 2 minutes medium speed, scraping bowl occasionally. Stir in remaining flour. Dough should remain soft and slightly sticky. Turn dough onto well-floured board; knead 5 minutes or about 200 turns. Split ball of dough into 2 parts and shape each into loaf. Place in greased pans. Let rise in warm place until double, about 1 hour. Dough in center should be about 1½ to 2 inches above pan.)

Heat oven to 425°. Oven rack should be in lowest position or bread will brown too quickly. Bake 30 to 35 minutes. Remove from pan. Brush loaves with butter; cool on wire rack.

Whole Wheat Bread Variation: Substitute 1½ cups all purpose flour and 1 cup whole wheat flour for first addition of flour; substitute 2 cups whole wheat flour for the second addition of flour.

Virginia McFarland

REFRIGERATOR ROLLS

Dissolve:
1 cake yeast or 1 pkg. granulated yeast and 1 tsp. salt in 2 c. warm water.
Add flour to make sponge and let rise in warm place 2 hours.

Cream together:
1 c. shortening
1 c. sugar
Add:
2 beaten eggs and
1 c. cold water

Add right column above to sponge and beat well, add enough flour to make dough stiff enough to knead. Knead well. Let rise twice, covered, in a large greased bowl. Knead down and put in refrigerator. When wanted, shape into rolls and let rise 3 hours. Bake in moderately hot oven until lightly brown. Dough may be kept in refrigerator as long as 5 days and used as desired for dinner or cinnamon rolls.

Servings: Several dozen

Darlene Harl

QUICK CARAMEL PECAN ROLLS

2 pkgs. Rhodes dinner rolls, frozen
1 pkg. (3-5/8 oz.) butterscotch pudding (non-instant)
Cinnamon
½ c. butter or oleo
½ c. brown sugar
Pecans

Place rolls in well-greased 9x13-inch cake pan. Sprinkle pudding over top, then sprinkle with cinnamon. Bring butter and brown sugar to a boil; pour over rolls. Sprinkle with nuts. Cover and let rise over night in refrigerator. Bake at 350° for 25-30 minutes. Remove from oven and let stand 5 minutes; then invert.

Florence Siedelmann

SOUR CREAM TWISTS

1 c. dairy sour cream
1 pkg. active dry yeast
¼ c. warm water (105-115°)
2 Tbsp. butter or margarine, softened
3 Tbsp. granulated sugar
1 tsp. salt
1 egg
3 c. flour
2 Tbsp. soft butter or margarine
1/3 c. brown sugar (packed)
1 tsp. cinnamon
Creamy Glaze (below)

Heat sour cream just to lukewarm. Dissolve yeast in warm water. Stir in sour cream, 2 Tbsp. butter, the granulated sugar, salt, egg and 1 cup of the flour. Beat until smooth. Mix in remaining flour until dough cleans side of bowl. Turn the dough into lightly-floured board and knead until smooth, about 10 minutes. Place in a greased bowl; turn greased side up. Cover and let rise in warm place until double, about 1 hour. (Dough is ready if impression remains when touched.) Punch down dough and roll into a rectangle, 24x6 inches. Brush with 2 Tbsp. butter. Mix brown sugar and cinnamon and sprinkle over lengthwise half of rectangle. Fold other half onto sugared half. Cut into 24 1-inch strips. Holding strips at each end, twist in opposite directions. Place 2 inches apart on greased baking sheet, pressing ends of twist on baking sheet. Cover and let rise until double, about 1 hour.

Heat oven to 375°, bake 12 to 15 minutes or until golden brown. While warm, frost with Creamy Glaze. Two dozen twists.

Creamy Glaze: Mix 1½ cups confectioners sugar, 2 Tbsp. butter or margarine, softened, 1½ tsp. vanilla and 1 to 2 Tbsp. hot water until smooth and of spreading consistency.

Carol Jespersen

SQUASH YEAST ROLLS

1 c. mashed cooked squash
1 yeast cake or 1 pkg dry yeast
½ c. lukewarm water
2/3 c. shortening
1 tsp. salt
½ c. sugar
2 eggs, beaten
1 c. scalded milk
6-8 c. flour

Boil squash in very little water until soft. Drain and mash to make 1 cup. Dissolve yeast in lukewarm water. To the squash add shortening, salt, sugar, scalded milk and beaten eggs. Cream thoroughly; add dissolved yeast, blending well. Add enough sifted flour to make a stiff dough. Knead it well. Place in large bowl in fairly warm place and let it rise until double in bulk. Shape into desired forms. Let rise again on greased pans. Bake at 400° for 15-20 minutes. Yield 3-4 dozen.

Nana De Young

TINY CREAM PUFFS

½ c. water
4 Tbsp. butter
½ c. flour
2 eggs at room temperature

Preheat oven to 350°. Combine ½ c. water and butter in a saucepan. Bring to boil. Remove from heat and add flour all at once, stirring vigorously with a wooden spoon. Return to heat and stir constantly until the dough leaves the sides of the pan and forms a ball. Remove from the heat and let cool about 5 minutes. Add eggs, one at a time, beating hard until the dough is smooth. Place by rounded teaspoonful of dough on ungreased cookie sheet. Bake 20-25 minutes or until golden brown. Carefully slice tops when ready to fill.

Suggestions: I usually double the recipe, using ½ c. wheat flour and ½ c. white flour. Yields 4½ doz. tiny puffs. Very good filled with cold chicken salad or cold mixed seafood.

Can be frozen unfilled
Servings: 2 doz.
Can do ahead

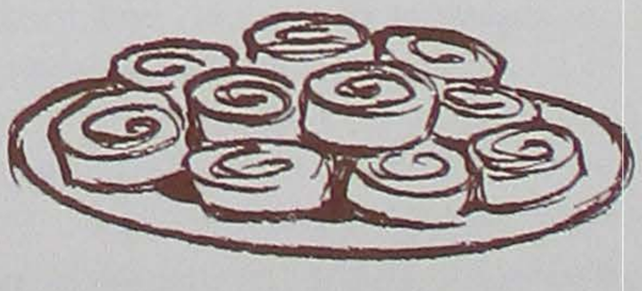
Charmaine Book

WHOLE WHEAT BREAD

2 pkgs. dry granular yeast
3 c. warm (but not hot) water
4 c. white flour
4 Tbsp. white sugar
1 c. hot water (additional)
1 c. firmly packed brown sugar
6 Tbsp. shortening
4 c. unsifted stone-ground whole-wheat flour
2 c. pumpernickel rye flour
2 c. white flour (additional)

Dissolve the yeast in the 3 cups of warm water. Add the next three ingredients. Let the mixture rise in a warm place until light and bubbly, about 20 minutes. Combine the cup of hot water, the brown sugar and shortening. Let cool to lukewarm and add to risen mixture. Add the whole-wheat flour, the rye (pumpernickel rye is a special kind; has white flour mixed with it) flour and the remaining 2 cups of white flour. Mix as long as you can, then turn mixture onto a big bread board or counter top and knead for at least 15 minutes. Place in buttered bowl. Cover with tea towel and let rise in warm place an hour, or hour and a half, until doubled in bulk. Turn onto well-floured board again and separate mixture into 4 balls. Cover and let stand 15 minutes, then shape into 4 loaves and place in greased bread pans. Let bread rise in pans in warm place, covered with a tea towel, for about an hour or until light. Bake at 350° for 1 hour. Remove from pans and place on racks to cool. Butter tops of bread while it is hot. Store in plastic bags in refrigerator.

Carol Deppe



Entrees

ENTREES

Beef 79

Egg Dishes 95

Fish and Seafood 101

Fowl 105

Ham 114

Lamb 116

Pizza 117

Pork 119

ACAPULCO CASSEROLE

1 lb. ground beef
1 c. chopped onion
1 c. chopped celery
1 clove garlic, minced
1½ Tbsp. worcestershire sauce
1 tsp. chili powder
1 can (16 oz.) kidney beans
1 can (16 oz.) cream-style corn
1 can (8 oz.) tomato soup
6 corn tortillas
½ c. shredded cheddar cheese

Brown meat and drain. Add remaining ingredients, except last two. Cook and stir 3 minutes. Put 1 tortilla (or 1 layer, depending on dish shape) in 2 qt. casserole and top with 1 c. sauce mixture. Continue until all tortillas are used. Top with cheese. Bake uncovered at 350° about 30 minutes.

Can be frozen
Servings: 8
Can do ahead

Judith A. Reese

BAKED BEEF STEW

2 lb. cut up stew beef
6 cut up carrots
6 cut up potatoes
1 cut up onion
1 c. cut up celery
1 Tbsp. brown sugar
1 c. catsup
2 Tbsp. Minute tapioca
1 c. water

Put in large pan with cover. Stir and bake in 325° oven for 3½ hours. Needs no stirring while baking.

Edith Powers

BEEF STROGANOFF

2 lb. round steak
1 c. water
2 (4 oz.) cans mushrooms and juice
1 to 1½ envelopes onion soup mix
1 (8 oz.) carton sour cream

Cut round steak into bite size pieces. Coat meat with flour and brown very well on all sides in a skillet with 1 to 2 Tbsp. oil. Add water, mushrooms and dry onion soup mix. Simmer, covered, for 45 minutes or until meat is tender. Thicken to gravy consistency with flour mixed with water. Before serving, add carton of sour cream. Serve hot on rice, noodles, or mashed potatoes.

Can do ahead

Beth Cheville

BEEF ENCHILADAS

Meat filling:

1 lb. ground chuck
1 clove garlic, finely chopped
2 tsp. salt
1 Tbsp. vinegar
1 Tbsp. tequila, cognac or water
1 Tbsp. chili powder
1 lb. can kidney beans, undrained

Tomato sauce:

3 Tbsp. salad oil
1 clove garlic, very finely chopped
¼ c. chopped onion
2 Tbsp. flour
2 cans (10½ oz) tomato puree
1 Tbsp. vinegar
1 beef - bouillon cube
1 c. boiling water
2 Tbsp. finely chopped canned green chiles
Dash ground cumin
½ tsp. salt
Dash pepper

Enchiladas:

10 tortillas
1 c. grated sharp Cheddar cheese, or 1 c. cubed Monterey Jack cheese

Prepare meat filling: In medium skillet, over low heat, saute chuck with garlic, salt, vinegar, tequila and chili powder until chuck is browned. Then stir in kidney beans. Set aside.

Make tomato sauce: In hot oil in skillet, saute garlic and onion until golden.

Remove from heat. Stir in flour until smooth, then stir in tomato puree, vinegar and bouillon cube, dissolved in boiling water.

Bring mixture to boiling point, stirring, over medium heat.

Add chiles, cumin, salt and pepper; simmer, uncovered and stirring occasionally, about 5 minutes. Set aside.

To assemble enchiladas; Preheat oven to 350°.

Place about 1/3 c. filling in center of each tortilla; roll up. Arrange, seam side down, in a 13x9x2-inch baking dish. Pour tomato sauce over all; sprinkle with cheese.

Baking time: 25 minutes
Servings: 10 - 15

Note: Meat filling and tomato sauce may be made ahead of time and refrigerated. Reheat slightly when ready to use.

Roseva Johnson

BARBECUED BRISKET

4 lbs. beef brisket

Sprinkle over meat:

Garlic salt	**Pepper**
Celery salt	**½ bottle liquid smoke**
Onion salt	

Marinate over night. Bake 275° in covered Pyrex 4 hours.

Sauce: Heat

¾ c. brown sugar	**1 c. barbecue sauce**
1 tsp. mustard	**Dash nutmeg**
½ c. catsup	**Dash Worcestershire sauce**

Remove meat from oven and brush with ½ sauce. Cook ½ hour longer. Slice and brush with rest of sauce.

Dixie Day

BARBECUED POT ROAST

4 lb. beef pot roast	**¼ c. lemon juice**
2 tsp. salt	**2 Tbsp. brown sugar**
¼ tsp. pepper	**1 Tbsp. Worcestershire sauce**
1 medium onion	**½ tsp. dry mustard**
1 c. catsup	**1 garlic clove, minced**

Brown meat in hot fat, season with salt and pepper and slice onion over top. Combine remaining ingredients, pour over meat and simmer, covered until tender — 2-3 hours with frypan set at 275° - 300°. Also may be baked in oven at 275°.

Margaret Knott

CRUNCHY CHEESE ROSEY

2 c. macaroni	**1 med. green pepper**
1 lb. ground beef (browned)	**2 c. Colby cheese, grated**
1 can cream of tomato soup	**1 can onion rings**
1 can cream of mushroom soup	

Mix first 5 ingredients together. Place half of mixture in a casserole. Top with ½ cheese. Add remaining half of meat mixture and top with remaining cheese and onion rings. Bake 350° until done.

Servings: 6

Lucille Sills

CABBAGE MEAT LOAF

1 medium head cabbage
1½ lbs. ground beef
2 tsp. salt
1¼ tsp. pepper
2 eggs
1 (8 oz.) can tomato sauce
1½ Tbsp. chopped onion
2 Tbsp. chopped parsley
1 Tbsp. sugar
1 tsp. Worcestershire sauce
¾ c. flour
1½ tsp. celery seed
½ c. milk

Cut cabbage in quarters, remove core. Cover with boiling water and cook 10 minutes. Drain. Combine meat, salt, pepper, onion, flour and celery seed, milk, parsley and eggs. Grease 9x5-inch loaf pan and fill alternately with layers of meat and cabbage leaves, beginning and ending with meat. Combine tomato sauce, sugar and Worcestershire sauce. Pour over top and bake.

Baking time: 1 hour 375°
Servings: 6-8

Mary Teig

CHOP SUEY CASSEROLE

1 lb. of ground beef
1 Tbsp. diced onion
1 tsp. salt
1 can of cream of celery soup
1 can chop suey vegetables (drained)

Brown beef and onion. Add soup, salt and vegetables. Pour in greased casserole. Garnish with bread crumbs, potato chips, or chop suey noodles. Bake at 350° for 45 minutes. Can also be made in crock pot. In this case, garnish with chop suey noodles.

Mary Cox

CHEESE MEAT LOAF

1½ lb. ground beef
2/3 c. chopped cheese
1/3 c. chopped onion
1 c. dry bread crumbs
2 Tbsp. green pepper (optional)
1 tsp. salt
1/3 small bay leaf
1/8 tsp. thyme
Dash garlic salt
2 eggs
1½ c. tomato puree

Mix the beef, cheese, green pepper, onion, crumbs, and seasonings thoroughly. Combine eggs and tomato and blend into the meat mixture. Place meat mixture in loaf pan.

Baking time: 1 hour 350°
Servings: 12

Virginia Bunce

CHEESY MEATLOAF

¼ c. chopped onion
1/8 c. chopped green pepper
4 oz. (½ cup) tomato sauce
1 beaten egg
2 oz. process American cheese (diced)
1 slice bread (break up in small pieces)
½ tsp. salt
Dash pepper
1/8 tsp. dried crushed thyme
1 tsp. Worcestershire sauce
Dash garlic salt
¾ lb. ground beef mixed with
¼ lb. ground pork

Cook onion and green pepper in boiling water until tender. Stir in remaining ingredients except meat. Add meat; mix well.

Baking time: 60-80 minutes 350°

Edith Van Voorhis

FIVE-HOUR STEW

2 lbs. beef stew meat (or round steak)
3 to 5 potatoes
3 to 5 carrots
1 pkg. frozen peas (or green beans)
1 onion
1 can cream of mushroom soup
1 can tomato soup
½ c. water

Remove fat from stew meat (or round steak) and cut into bite-size pieces. Cut up potatoes and carrots in small pieces. Dice onion. Combine all ingredients in large baking pan or casserole. Add ½ cup water. Place in oven and bake at 275° for five hours or 300° to 325° for about four hours. Do NOT add water if crock pot is used.

Sue Trexel

GROUND BEEF CASSEROLE

Cook in skillet:
1 lb. ground beef
1 med. onion, chopped
3 celery stalks, sliced

Mix with the above:
1 can mushroom soup
1 can tomato soup
1 can chow mein noodles

Put in greased casserole . . . top with more chow mein noodles.

Baking time: 1 hour 300°

Jeanne Wagaman

HAMBURGER CHOW MEIN

1 lb. hamburger
½ small onion chopped
1 can cream of chicken soup
1 can cream of celery soup
½ c. minute rice
1 c. water
2 Tbsp. soy sauce
1 (5 oz.) can chow mein noodles

Brown hamburger and onions in skillet. Drain off fat. Put in 2 qt. casserole. Add soups, water, rice and soy sauce. Cover and bake for 1 hour at 350°. Serve over chow mein noodles.

Baking time: 1 hour 350°
Servings: 8
Can do ahead
Marlene Bell

HAMBURGER-CREAM CHEESE CASSEROLE

1 lb. hamburger
1 medium onion, chopped
1 Tbsp. butter or margarine
1 tsp. salt
½ tsp. pepper
2 8 oz. cans (2 cups) tomato sauce
1 8 oz. pkg. noodles
1 c. creamed cottage cheese
1 8 oz. pkg. cream cheese
¼ c. dairy sour cream
1/3 c. sliced green onion
¼ c. chopped green pepper

Method: Brown hamburger and onion in butter. Stir in salt, pepper and tomato sauce. Remove from heat.

Cook noodles according to directions. Drain. Combine cottage cheese, cream cheese, sour cream, green onion and green pepper.

In 3 quart casserole — spread half of the cooked noodles; cover with cheese mixture; top with remaining noodles. Pour hamburger mixture over top.

Baking time: 30 minutes 350°
Servings: 8 to 10
Ruth Carver

SHERRY BEEF

3 lbs. stew meat
2 cans mushroom soup
¾ c. sherry
½ pkg. dry onion soup mix
½ pkg. slivered almonds
1 can mushrooms

Mix all of above in large casserole — cover. Serve with rice or noodles.

Baking time: 3 - 3½ hours 325°
Bernice Piper

HAMBURGER AND PEA CASSEROLE

1½ lb. ground beef
1 c. chopped onion
1 pkg. frozen peas
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. sour cream
¼ c. chopped pimiento
½ tsp. salt
¼ tsp. pepper
1½ c. macaroni OR 3 c. noodles

Topping:

1 c. bread crumbs
3 Tbsp. butter, melted

Brown ground beef. Cook and drain macaroni or noodles. Mix all ingredients together. Place in large casserole dish. Bake at 350° for 30 minutes or until it bubbles through. Add topping. Serves 12-16. Half of this recipe can be frozen before baking for future use.

Mary Carter

HAMBURGER PIE

1 lb. ground beef
½ c. chopped onion
1 (16 oz.) can cut green beans, drained
1 (10¾ oz.) can condensed tomato soup
½ c. warm milk
2 oz. (½ cup) shredded American cheese

5 medium cooked peeled potatoes (can substitute instant mashed potatoes for 4 servings). In skillet combine meat, onion, ½ tsp. salt, and dash pepper. Brown meat lightly. Add drained green beans and condensed soup. Turn into 1½ qt. casserole. Mash potatoes while hot; add milk and a little butter. Season with salt and pepper. Spread over meat mixture and sprinkle with shredded cheese. Bake uncovered.

Baking time: 25 to 30 minutes 350°
Servings: 4-6

Florence Siedelmann

SALISBURY STEAK I

1 lb. ground beef
¼ c. onion dry soup mix
¼ c. dry bread crumbs
¼ c. milk
1 egg, beaten

Mix thoroughly and shape into patties. Brown in 2 Tbsp. shortening. Cover with sauce made from the following:

Rest of pkg. onion soup mix
1½ c. water
1 2 oz. can mushrooms
3 Tbsp. flour

Mix and pour over patties. Cover and simmer 20 minutes over low heat. Stir gently a few times.

Geraldine Glenn (Jerrie)

SIRLOIN STROGANOFF

1½ lbs. sirloin tip (cut in strips)
1 can beef consomme soup
1 can mushrooms
¼ lb. butter or margarine
2 Tbsp. Worcestershire sauce
1 pt. sour cream
Salt and pepper, to taste
Bottled sauce for gravy, optional for rich brown color

Saute onion and mushrooms in butter. Remove from skillet, and brown the thin strips of sirloin. Add Worcestershire sauce, consomme, onions, mushrooms and sour cream. Bake for 30 minutes. Serve over rice or noodles.

Servings: 6

Peg Lowary

SOFT SHELL TACOS

1 loaf frozen bread dough, thawed
1 lb. ground beef, browned and drained
Chopped onion
Shredded lettuce
Shredded cheddar cheese
Chopped tomato
Taco sauce
Oil for deep frying

Set frozen bread dough out to soften but do not let it rise. Brown the ground beef and drain. Divide the dough into 7 equal parts. Roll each into 5-inch circle. Top each with ground beef. Fold circle in half and seal the edges using 3 toothpicks. Fry in hot oil until browned. To serve, remove toothpicks and pass onion, lettuce, tomato, cheese and sauce. Leftovers may be frozen and reheated in oven.

Must thaw bread ahead
Servings: 3

Lori Fiscus

SPECIAL HAMBURGER CASSEROLE

1 lb. ground beef
¾ c. finely chopped onion
Salt and pepper to taste
1/8 tsp. garlic
1/8 tsp. oregano
1/8 tsp. thyme
1 (1 lb.) can tomatoes, mash some
1 can cream of mushroom soup
1 c. instant rice (uncooked)
Strips of Swiss and American cheese
Stuffed green olives, sliced

Brown ground beef, add onion. Drain off fat. Add the rest of the ingredients, except the olives and cheese, and simmer a few minutes. Put into a 7½x12-inch baking dish. Top with alternating strips of Swiss and American cheese and top with sliced olives.

Baking time: 25-30 minutes 350°
Can do ahead
Can be frozen

La Vonne Farner

STUFFED MEAT LOAF

2 lbs. ground beef
1½ c. dry bread crumbs
½ c. milk
2 beaten eggs
¼ c. chopped onion
2 tsp. salt
¼ tsp. pepper

Combine all ingredients thoroughly. Place on double thickness of heavy piece of aluminum foil and shape into 14x8-inch rectangle.

Stuffing:

½ c. or 4 oz. can drained mushrooms
1 Tbsp. chopped onion
2 Tbsp. butter
2 c. croutons
¼ tsp. salt
¼ tsp. poultry seasoning

Saute onions and mushrooms in melted butter; add croutons and seasoning. (Use soaked croutons.) Spread on top of meat mixture and roll up. Seal foil and freeze. Place frozen meat loaf in 450° oven for 2 hours. Slice and serve with sauce. Sauce: 1 can cream of mushroom soup and ½ carton sour cream, heated. May add small jar mushrooms, if desired.

Florence Siedelmann

SHORTCUT LASAGNE

1 lb. ground beef
1 (1 lb., 13 oz.) can tomatoes
1 (8 oz.) can tomato sauce
1 envelope spaghetti sauce mix
¼ tsp. garlic salt
8 oz. lasagne noodles
6 oz. sliced mozzarella cheese
1 c. cream style cottage cheese

Brown meat — drain off fat. Add tomatoes, tomato sauce, spaghetti sauce mix, and garlic salt. Boil (stir) and simmer uncovered 10 minutes. Cook lasagne in boiling salted water. Rinse in cold water. Place ½ noodles in 10x10x2-inch baking dish. Cover with 1/3 the sauce — add ½ cheese — add ½ cup cottage cheese. Repeat with noodles, 1/3 sauce, cheese, ½ cottage cheese, and end with sauce. Top with ½ cup grated parmesan cheese. Bake at 350° for 45 minutes. Let stand 10 minutes. Cut in squares.

Can do ahead
Can be frozen
Lois Moses

STUFFED BURGER BUNDLES

1 c. herb seasoned stuffing mix
1/3 c. evaporated milk
1 lb. ground beef
1 can cream of mushroom soup
2 tsp. Worcestershire sauce
1 Tbsp. catsup

Prepare stuffing according to package directions. Combine evaporated milk and meat, divide into five patties. On wax paper pat each into a 6-inch circle. Put ¼ cup stuffing in center of each; draw meat over stuffing, seal. Place in 1½ qt. casserole. Combine remaining ingredients, heat, and pour over meat. Bake uncovered at 350° for about 45 minutes.

Baking time: 45 minutes 350°
Jane Simon

ZIPPY BEEF CASSEROLE

1 lb. ground beef (browned)
4 oz. macaroni
1 can mushroom soup
¾ c. milk
2/3 c. catsup
¼ c. green pepper
½ c. shredded cheddar cheese
1 tsp. instant onion
1 tsp. salt
1 can French fried onions

Brown ground beef in frying pan. Cook macaroni. Stir in remaining ingredients and bake in oven in casserole. Last ten minutes of baking time top with onions.

Baking time: 45-60 minutes
Servings: 6
Nina Larson

SWISS STEAK

¼ c. flour
½ tsp. salt
¼ tsp. pepper
2 lbs. round steak, cut thick
1 large can tomatoes (16 to 20 oz.)
½ c. chopped onion
¼ c. chopped green pepper
¼ tsp. salt (may omit)
1/8 tsp. pepper
Chopped celery

Mix together flour, salt and pepper. Sprinkle one side of meat with half the flour mixture and pound in. Turn meat and pound in remaining flour mixture. Cut meat into serving pieces. Brown meat over medium heat, about 15 minutes with small amount of fat, if necessary. Cover tightly and simmer 1 hour. May need to add small amount of water. Mix remaining ingredients and pour over meat. Cover tightly and simmer 30 minutes or until tender.

Charmaine Book

KAN KANAI STEAK

Round steak or sirloin 3x4-inch pieces. Marinate at least 1 hour in the following:

3 Tbsp. vegetable oil
3 Tbsp. sesame seed
2 Tbsp. brown sugar
½ c. chopped onions
1 clove garlic or ¾ tsp. garlic salt
¼ tsp. pepper
¼ tsp. ginger

To make on grill, get coals very hot. Grill 4 minutes on first side, 3 minutes on second side. Serve. Can also be broiled.

Dixie Day

LIVER

1 pt. boiling water
1 small pie pan with thin layer of flour
1 long piece beef calf liver for each person being served
¼ c. margarine

Cook onion (cut up in rings) in skillet until almost done in the margarine, but not brown. Push to side. Pick up liver with sharp fork and quickly dip in boiling water. Flour on both sides when liver is all scalded. Fry until just slightly brown on each side and until no blood appears. Don't overcook as this makes it tough. Serve at once. Season with salt and pepper.

Beulah Wescoat

LASAGNE

½ lb. lasagne noodles (cooked)
1½ lbs. ground round beef
Brown some onions with meat
1 can tomato soup
1 (8 oz.) can tomato sauce
1 can tomato rice soup
Mushrooms if desired
Cheddar cheese, grated
Cottage cheese, mozzarella cheese

Mix and heat meat, soups and mushrooms. Butter Pyrex dish. Layer noodles, meat mixture, cheddar cheese and cottage cheese. Repeat layers. Top with Mozzarella cheese, 1 package.

Baking time: 30-40 minutes 350°
Servings: 10-12
Can do ahead
Can be frozen

Ethel Utz

MINUTE STEAKS PARMESAN

1 egg
1 Tbsp. water
Dash pepper
½ c. finely crushed crackers
3/8 c. parmesan cheese
1 c. pizza sauce
5 cube steaks

Beat together egg, water, and pepper. Combine cracker crumbs and 1/8 cup parmesan cheese. Dip steaks in egg and then crumbs. In skillet, brown steaks in hot oil. Drain on paper towel. Arrange steaks in baking dish. Cover with pizza sauce and then sprinkle with remaining parmesan cheese. (Can sprinkle with mozzarella cheese too.)

Baking time: 20 minutes 325°
Servings: 5

Kim Jordan

OVEN BEEF STEW

2 lbs. beef stew meat (do not brown)
2 large carrots, cut in good sized slices
1 large onion sliced
2 medium potatoes, quartered
½ pkg. frozen peas
1 tsp. salt
½ tsp. pepper
1 can cream of mushroom or tomato soup

Combine all ingredients in large casserole or roaster. Bake covered.

Baking time: 5 hours 275°
Servings: 4

Thelma Vittetoe

MARINATED ARM ROAST

3 lb. boneless arm chuck roast
1/3 c. vinegar
¼ c. catsup
2 Tbsp. salad oil
2 Tbsp. soy sauce
1 Tbsp. Worcestershire sauce
1 tsp. prepared mustard
1 tsp. salt
¼ tsp. pepper
¼ tsp. garlic powder

Poke holes with a fork in arm roast. Place in a shallow glass dish. Mix all other ingredients and pour over meat. Refrigerate several hours, turning meat frequently. Grill on outdoor barbeque (covered) approximately 20 minutes a side. Slice across the grain to serve.

Must do ahead

La Vonne Farner

MEAT BALLS

1 lb. ground round or hamburger
2/3 c. graham crackers
1 egg
½ c. milk
No salt or seasoning

Sauce:

1 can tomato soup
1 tsp. mustard
2/3 c. brown sugar
1/3 c. vinegar

Mix first 4 ingredients all together. Make balls into any size that you desire. Place in baking dish and cover with the sauce that has been mixed well. Doesn't need to be covered.

Baking time: 1 hour 325°

Pauline Nelson

SPAGHETTI

24 oz. pkg. spaghetti, cook, drain and rinse in cold water. Can be cut in bite size pieces before cooking.

Mix:

4 c. tomato juice
1 can (large) tomato sauce with herbs
2 cans tomato soup

In skillet brown 1½-2 lbs. ground beef and one large chopped onion. Drain grease.

Add to the meat mixture:

1½ lbs. grated processed cheese
1 Tbsp. Worcestershire sauce

Stir one or two times.

Baking time: 1 hour 350°

Darlene Impecoven

HUNGARIAN GOULASH AND NOODLES

¼ c. flour
2 tsp. salt
¼ tsp. fresh ground pepper
¼ tsp. thyme
2 lbs. beef chuck — cubed
½ to ¾ c. butter
1 c. sliced onions
1 can (13½ oz.) tomato juice
2 Tbsp. sugar
1 to 2 Tbsp. paprika
½ c. sour cream
12 oz. noodles
Butter

Combine flour, salt, pepper and thyme; use to flour meat. Brown in butter; add onions and cook until golden brown. Stir in tomato juice, paprika and sugar. Simmer 1½ hours or until meat is tender. Stir in sour cream; bring to serving temperature. Do not boil. Serve over noodles that have been cooked until tender, yet firm and tossed in butter. May also add poppy seed to noodles if you like.

Servings: 6
Can be frozen — Margaret Knott

QUICKEST-EVER BEEF STEW

1½ lbs. beef top round steak
1¼ tsp. unseasoned meat tenderizer
1 tsp. salt
¼ tsp. pepper
3 Tbsp. salad oil
1 (10 oz.) pkg. frozen Brussels sprouts
3 medium carrots, sliced
1 c. water
1 (10¾ oz.) can condensed cream of mushroom soup
½ tsp. bottled sauce for gravy
1 (4½ oz.) pkg. refrigerated biscuits

About 55 minutes before serving: (1) With a sharp knife, cut round steak lengthwise in half; then cut each half crosswise into ¼-inch thin strips. In medium bowl, combine meat with meat tenderizer, salt and pepper; mix well. (2) In 12-inch skillet over high heat, in hot salad oil, cook meat, stirring quickly and frequently, until meat loses its pink color, about 4 minutes; set aside. (3) In 3 qt. heat-and-serve casserole over high heat, heat Brussels sprouts, carrots and water to boiling. Reduce heat to medium; cook 5 minutes or until vegetables are tender-crisp. Stir in undiluted cream of mushroom soup and bottled sauce for gravy; heat to boiling. Stir in meat and its drippings; heat through. (4) Meanwhile, cut each biscuit into quarters; bake in 350°F. oven 6 minutes or until golden. (5) To serve, arrange biscuits on top of stew.

Servings: 6 — Sarah Stark

PIZZA MEAT LOAF

Mix:

2 lbs. ground beef
¾ c. evaporated milk
1 c. bread crumbs
1 tsp. garlic salt

Topping:

2/3 c. tomato paste
½ c. mozzarella cheese
½ tsp. oregano
Parmesan cheese

Pat meat mixture into two pie pans indenting the meat slightly to accommodate the topping. Bake at 375° for 40-50 minutes or until lightly browned. Cut each pie into 6 wedges.

Baking time: 40-50 minutes
Servings: 12
Can do ahead
Can be frozen

Edith Davis

RICE MEAT BALLS

1 c. minute rice
1 lb. ground chuck
1 egg, slightly beaten
2 tsp. chopped onion
2 tsp. salt
Dash pepper
2½ c. tomato juice
½ tsp. sugar

Combine rice (right from box) with ground chuck, egg, onion, salt, pepper and ½ cup tomato juice. Mix lightly. Shape into 6-8 meat balls and place in skillet. Add sugar to remaining 2 cups tomato juice. Pour juice over meat balls. Bring mixture to a boil. Reduce heat, simmer covered, ½ hour to 45 minutes. Baste.

Can do ahead

Carolyn Sorenson

SALISBURY STEAK II

1 lb. ground beef
¼ c. dry bread crumbs
1 beaten egg
1 tsp. salt
1/8 tsp. pepper
2 Tbsp. onion
¼ c. finely chopped celery
1 can cream of mushroom soup
½ c. water

Combine first seven ingredients, shape into patties. Using small amount of butter, brown patties on both sides. Combine the soup and water, pour around the patties. Cook slowly in covered skillet 25 minutes. Cream of celery or cream of chicken soup may be used instead of mushroom soup.

Donna Messenger

QUICK SKILLET CASSEROLE

1 lb. ground chuck
½ c. choppd onion
1 can (1 lb.) tomatoes (cut into pieces)
2 c. water
¼ c. Heinz 57 sauce
2 tsp. salt
1 tsp. sugar
2 c. uncooked noodles or elbow macaroni
Dash of pepper
1 tsp. minced garlic
1 Tbsp. parsley flakes
1 tsp. sweet basil

Brown meat and onion. Drain fat. Stir in tomatoes, water, and add seasonings. Add macaroni or noodles. Mix well. Bring mixture to boil, then reduce heat to low. Simmer uncovered 15-20 minutes, stirring occasionally until macaroni or noodles are tender.

LaVonne Schumann

ROAST BEEF AU JUS

Let aged prime rib roast stand at room temperature for one hour before cooking. Season with salt and pepper. Preheat oven to 375°. Place fat side up in a shallow roasting pan. Do not cover. Do not add water. Cook for one hour. Turn off heat, but do **not open door at any time** until ready to serve. Regardless of the size of the roast or the length of time meat has been in the oven with heat turned off — reheat to 375° oven and cook 30 to 40 minutes more. Do **not** open oven door at this time. In 40 minutes your roast will be medium rare — evenly pink with very little shrinkage. No peeking at any time. If very rare is desired, 30 minutes will do it.

Barbara Paul

BREAKFAST CASSEROLE I

3 c. cubed ham
3 c. cubed French bread
3 c. Cheddar cheese (shredded)
4 eggs
3 c. milk
3 Tbsp. flour
1 Tbsp. dry mustard
¼ c. melted margarine

Layer ham, bread and cheese in buttered 9x13-inch Pyrex, Corningware or pan. Beat eggs and add milk. Mix flour and dry mustard and add to egg mixture. Pour all over the ham bread and cheese.

Melt margarine and pour over all. Cover with plastic wrap and foil and refrigerate overnight.

Baking time: 1 hour 350° Diane (Erickson) Davison

BREAKFAST CASSEROLE II

½ c. ripe olives
¼ c. butter
1/3 c. flour (sifted)
1 tsp. salt
2 c. milk
1 Tbsp. onion (mined)
1 tsp. prepared mustard
Dash of pepper
Dash of tabasco
6 hard cooked eggs
1 c. cooked ham (diced)

Cut olives in wedges. Melt butter and blend in flour and salt. Then stir in milk. Add mustard, onion, pepper and tabasco. Cook and stir until sauce boils and is thickened. Quarter eggs and arrange in a buttered 1 qt. baking dish. Sprinkle with ham and olives and pour sauce over all. Make a crumb topping by combining 1 c. soft bread crumbs and 3 Tbsp. melted butter. Sprinkle on top. Serve alone, over toast or in patty shells.

Baking time: About 20 minutes 375°
Servings: 6 Alpha Sandage

BRUNCH EGGS

1 doz. eggs (scrambled)
1 lb. bacon (cooked and crumbled)
2 (3 oz.) pkg. dried beef
1 (7½ oz.) mushrooms, canned
8 oz. shredded Cheddar cheese
1 can cream of mushroom soup
¼ c. sherry

Layer in flat, greased casserole ½ of each ingredient, repeat, and bake. (Soup and sherry can be heated to melt.)

Baking time: 15-20 minutes 325° Dixie Day

CHEESE QUICHE

Makes its own crust; no separate pie dough.

4 oz. Cheddar cheese, shredded
2 eggs, beaten
½ tsp. salt
1/8 tsp. pepper
½ c. chopped ham, bacon or other
½ tsp. oregano
1 c. milk
¾ c. flour

Mix half of cheese with all other ingredients. Pour into well greased 8-inch pie pan. Bake 25-30 minutes at 425°. Sprinkle with remaining cheese and bake 2 minutes longer. (Will puff way up and then settle when removed from oven.) Double and bake in 9x13-inch pan.

Servings: 6 Pauline Williams

EASY HAMBURGER QUICHE

1 unbaked 9-inch pastry shell
½ lb. ground beef
½ c. mayonnaise
½ c. milk
2 eggs
1 Tbsp. cornstarch or 2 Tbsp. flour
1½ c. chopped Cheddar cheese or mozzarella cheese
1/3 c. sliced green onion
Dash of pepper

Brown meat in skillet over medium heat. Drain fat and set aside. Blend next 4 ingredients until smooth. Stir in meat, cheese, onion and pepper. Turn in pastry shell. Bake in 350° oven 35 to 40 minutes until golden brown on top and knife inserted comes out clean.

Servings: 6 to 8 Betty M. Phillips

EGGS IMPERIAL

2 cans cream of chicken soup
¼ c. sherry wine
¾ c. Monterey Jack cheese (shredded)
½ lb. mushrooms
¼ lb. butter
12 soft scrambled eggs

Mix soup and sherry together. Grate cheese, set aside. Saute mushrooms in butter until golden brown. In large 7x12-inch baking dish, layer ¾ of sauce, ½ of cheese, mushrooms and eggs. Add remaining sauce, top with remaining cheese. Place mixture under broiler just until golden brown and bubbly. May be made a day ahead, refrigerated, baked in preheated 350° oven about 30 minutes. Be careful not to overbake or eggs will have a greenish look.

Linda Carver

EGG FOO YONG (CANTONESE STYLE)

- **5 eggs (do not beat)**
- **½ c. chopped cooked meat (pork, chicken, beef or shrimp)**
- **½ c. chopped celery**
- **½ c. chopped mushrooms**
- **1 c. chopped bean sprouts**
- **¼ c. minced onion**
- **1 tsp. salt**
- **¼ tsp. MSG (Accent)**
- **Dash black pepper**

Gravy: 1 can chicken broth, 1 tsp. catsup, 1 Tbsp. soy sauce, ½ tsp. salt, 2½ Tbsp. flour (mixed with ¼ c. cold water))

Mix all ingredients together. Stir gently! Preheat skillet (medium) with some cooking oil. Use ¼ c. mixture for each patty. Turn once, then transfer to serving dish and fry the rest. Keep warm till served. **Gravy:** Mix ingredients in a saucepan. Cook over medium heat, stirring constantly until it boils and thickens. Serve over Egg Foo Yong or in sauce bowl.

Gwen Albright

FANCY EGG SCRAMBLE

- **1 c. diced Canadian bacon or ham**
- **¼ c. chopped onion**
- **3 Tbsp. margarine**
- **12 beaten eggs**
- **1 (3 oz.) can chopped, drained mushrooms**
- **3 slices cubed soft bread**
- **4 tsp. margarine (melted)**

Cheese sauce:

2 Tbsp. margarine, melted, blend in 2 Tbsp. flour, ½ tsp. salt, ½ tsp. pepper

Add 2 c. milk. Cook till bubbly. Stir in 1 c. cheese till melted. In large skillet, cook bacon or ham and onion in 3 Tbsp. margarine till onion is tender, but not brown. Add eggs and scramble just until set. Fold mushrooms and cooked eggs into cheese sauce. Turn into 12x7x2-inch dish. Combine remaining melted margarine, bread crumbs. Sprinkle on eggs. Cover. Chill until 30 minutes before serving. Bake uncovered.

Baking time: 30-40 minutes 350°
Servings: 8
Must do ahead

Sue Converse

EGG FOO YONG

2 Tbsp. oil (for frying)
3 eggs
1 c. bean sprouts
½ c. chopped cooked pork
2 Tbsp. chopped onion
1 Tbsp. soy sauce

Sauce:
1 tsp. cornstarch
1 tsp. sugar
1 tsp. vinegar
2½ Tbsp. soy sauce
½ c. water

Heat oil in large skillet. Beat eggs until thick and lemon colored. Stir in rest of ingredients. Pour ¼ c. of mixture at a time into skillet. With broad spatula push cooked egg up over meat to form a patty. When patties are set, turn to brown other side. Serve with sauce.

Sauce: Cook until mixture boils, stirring constantly.

Servings: 2 Randy Fiscus

EGGS AND HAM

Grease 9x13-inch pan.

6 - 7 slices stale bread (cubed)
1 lb. pre-cooked ham (cubed)
1½ c. Cheddar cheese (cubed)

Layer bread, ham, cheese in pan. Sprinkle with minced onion. Beat 5-7 eggs. Add 2 c. milk, ½ tsp. dry mustard and ½ tsp. salt. Pour over above mixture.

Cover and refrigerate overnight. Bake at 325° for 1 hour or until set. This is a great brunch dish.

Servings: 8-10 Bernice Piper

NO-CRUST ZUCCHINI QUICHE

6 c. zucchini (2 medium), coarsely shredded
2 c. Swiss cheese (8 oz.), coarsely shredded
4 eggs

1 c. buttermilk baking mix
¼ c. salad oil
½ tsp. salt
¼ tsp. Italian seasoning

About 40 minutes before serving, preheat oven to 400°. Grease 9-inch pie plate. In large bowl with fork, mix all ingredients. Pour mixture into prepared pie plate.

Baking time: 30 to 35 minutes Helen Hull

OMELET

2 eggs
2 Tbsp. water
Margarine
Grated cheese
Chopped onion and green pepper
Chopped ham or cooked crumbled bacon
Chopped tomato
Mushrooms

Beat eggs until fluffy. Add water and mix well. Heat margarine in non-stick skillet until hot. Pour eggs in skillet. As underneath becomes set, start lifting it slightly with spatula to let uncooked egg underneath cook. Add cheese, onion, green pepper, meat, tomato and mushrooms. Fold on platter to serve.

Jonathon Moore

POTATO-EGG CASSEROLE

4 strips bacon
4 c. cooked potatoes (diced)
6 hard cooked eggs (sliced)
1 can cream of mushroom soup
1 c. milk
1/8 tsp. oregano
½ tsp. onion salt
¼ tsp. garlic salt
1/8 tsp. pepper
1 small onion (diced)

Fry bacon until crisp. Crumble. Layer potatoes, bacon and eggs in greased 2 qt. casserole. Blend soup, milk, oregano, onion salt, garlic salt, pepper and onion. Pour over potato mixture.

Baking time: 25 minutes 375°
Servings: 6

Nana DeYoung

THE QUICKEST ZUCCHINI QUICHE

1 c. grated Swiss cheese
2 c. grated or finely chopped zucchini
1/3 c. finely chopped onion
2 c. milk (or cream)
½ c. buttermilk biscuit mix
4 eggs
¼ tsp. salt, dash of pepper
12 slices bacon, cooked

Grease 10-inch pie plate and sprinkle cheese, onion and zucchini in bottom. Also crumble in bacon. Beat remaining ingredients until smooth. Pour into pie plate and bake until golden and knife comes out clean (45-50 minutes). Let stand 5 minutes before cutting. Serves 6, hot or cold.

Margaret Paulson

SAUSAGE 'N EGG CASSEROLE

8 slices fresh bread (cubed) or 2½ c. seasoned croutons
1½ - 2 lb. sausage, browned and drained
2 c. shredded Cheddar or American cheese
1 can mushrooms (optional)
2½ c. milk
4 eggs, beaten
1 to 2 tsp. dry mustard
1 can mushroom soup
½ c. milk

Grease 9x13-inch pan, spread bread cubes on bottom, spread sausage, mushrooms and cheese over cubes. Mix 2½ c. milk, eggs and mustard and pour over. Let stand at least 3 hours or overnight. Mix mushroom soup and ½ c. milk and pour over just before baking.

Baking time: 1½ hours 300°
Servings: 12-15

Kay Baker
Pauline Williams

"RAREBIT" CHEESE AND EGG

3 c. white sauce (6 Tbsp. butter, 6 Tbsp. flour plus 3 c. milk — can use mushroom soup)
1 large green pepper (cut and boil)
1 small jar pimento plus liquid
4 or 8 oz. mushrooms (stems and liquid)
½ lb. cheese
6 hard boiled eggs

Salt to taste. Serve on toast. Great for a luncheon.

Servings: 8 to 10

Hazel McDonald

BAKED SEAFOOD CAROUSEL

1 can (5 oz.) deveined shrimp, drained and rinsed
1 can (about 8 oz.) crab meat, drained and flaked
6 c. cubed French or Italian bread
¼ c. chopped parsley
1 c. diced cheddar cheese
4 eggs
2 c. milk
1 c. light cream
4 Tbsp. butter or margarine softened
2 tsp. dry mustard
½ c. shredded cheddar cheese

Combine shrimp and crab meat in a medium size bowl. Combine bread cubes, chopped parsley, and diced cheese in a second bowl. Alternately layer seafood and bread mixtures, a quarter at a time, into a buttered 10 cup baking dish. Beat eggs slightly in a medium-size bowl; stir in milk, cream, melted butter, mustard, and shredded cheese; pour over layers in dish; chill 1 hour. Bake in a moderate oven (350°) 1 hour, or until puffed and golden.

Baking time: 1 hour
Servings: 4
Must do ahead

Bernice Dibble

BUTTER HERB BAKED FISH

½ c. butter or margarine
2/3 c. crushed crackers
¼ c. parmesan cheese
¼ tsp. garlic powder
½ tsp. each basil leaves, oregano and salt
1 lb. frozen sole or perch fillets, thawed and drained

Preheat oven 350°. Melt butter in baking pan (13x9-inch). Combine all dry ingredients. Dip fish fillets in butter — then in crumb mixture. Arrange pieces in baking pan. Bake 30 minutes or until fish is tender with a fork. Serve immediately.

Helen Hull

SALMON LOAF

1 can condensed cream of celery soup
1/3 c. mayonnaise or salad dressing
1 egg beaten
½ c. onion (chopped)
¼ c. green pepper (chopped)
1 (16 oz.) can salmon (drained, boned and flaked)
1 c. cracker crumbs

Mix all ingredients. Place in greased loaf pan and bake in moderate oven (350°) for 1 hour. Unmold and slice. Bake uncovered.

Carol Jespersen

CRAB AND SHRIMP CASSEROLE

1-2 (6½ oz.) can crab meat (flaked)
1 can shrimp
1½ c. (3 to 4) chopped hard boiled eggs
½ c. mushrooms (4 oz. can)
2 Tbsp. chopped onions
2 Tbsp. melted butter
2 tsp. lemon juice
Dash curry powder
½ c. grated cheese
1 c. cooked peas
½ tsp. salt
2 c. thin white sauce
½ c. bread crumbs or potato chips

Combine crab meat and shrimp, eggs, and mushrooms. Saute onion in 2 Tbsp. butter until golden brown. Add to crab meat and shrimp mixture. Mix in lightly lemon juice, curry, cheese, peas and salt. Put in buttered casserole. Pour white sauce over the top. Cover with crumbs.

Baking time: 30 minutes 350° Mildred Hetzel

EASY SHRIMP CURRY

2 Tbsp. butter or margarine
½ c. finely chopped onion
½ c. finely chopped apple
1 tsp. curry powder
1 can frozen condensed cream of shrimp soup
1 c. sour cream
1 c. cooked shrimp or 7 oz. can

Melt butter, add onion, apple and curry powder. Simmer slowly until apple and onion are thoroughly cooked. Stir in soup and bring just to a boil. Add sour cream and shrimp. Heat just to boiling. Serve over steamed rice.

Servings: 4-6 Mae Goessman

SHRIMP AND ASPARAGUS CASSEROLE

2 c. cooked rice
1 can (1 lb. 3 oz.) green asparagus spears (drained)
1/8 tsp. black pepper
8 oz. cleaned shrimp or 2 cans shrimp (5 oz. each)
1 can (10½ oz.) cream of mushroom soup
¾ c. milk
1 Tbsp. chopped pimento
1 c. grated American cheese

Place rice in greased shallow baking dish. Place asparagus over rice. Top with shrimp. Mix together: pepper, soup, milk and pimento. Pour over shrimp. Sprinkle with cheese.

Baking time: 30 minutes 400°
Servings: 8 Geraldine Mattox

TUNA SOUFFLE

Break egg in bottom of small greased casserole dish. Make thick white sauce as follows:

4 Tbsp. butter
4 Tbsp. flour
No salt
1 c. milk

Cook in double boiler and stir until thick. Pour white sauce over egg and stir. Mix grated cheese (approximately 1 cup cheddar or Old English best) with 6½ oz. can tuna, stir. Pour tuna mixture into casserole with white sauce and stir. Sprinkle paprika on top and dot with butter.

Baking time: 30 minutes 325° Kate Lewis

TUNA CASSEROLE

1 c. mushroom soup
¼ c. water
1 (3 oz.) can chow mein noodles
1 c. chopped celery
1 (5 oz.) can tuna (albacore)
¼ c. chopped onion
1 green pepper, chopped
½ c. toasted cashews

Toss lightly. Place in baking dish with a few noodles on top.

Baking time: 15 minutes 375° Laveigne Hansen

TUNA AND OLIVE CASSEROLE

¾ c. ripe olives
2 cans tuna
2 c. cooked elbow macaroni
1 can (4 oz.) mushrooms
¼ c. chopped green pepper
¼ c. chopped cashews
1 c. sour cream
¼ tsp. oregano
½ tsp. salt
¼ tsp. white pepper
1 c. grated American or cheddar cheese

Cut drained olives into pieces. Combine with tuna, macaroni, mushrooms, green pepper and cashews. Blend oregano, salt, pepper into the sour cream and then combine gently with the first mixture. Turn this into a 1½ qt. buttered casserole and sprinkle with the cheese. Bake in 350° oven for 30 minutes. Garnish with whole ripe olives.

Dorothy Hildreth

DIET TURBOT FILLET

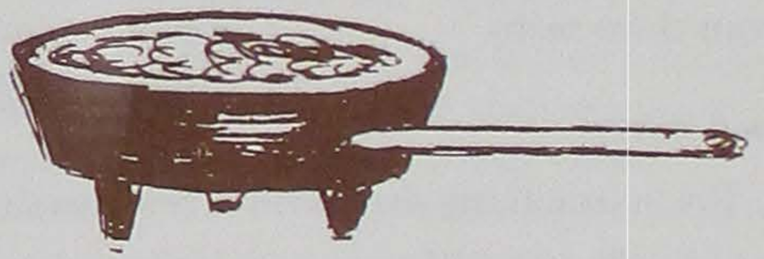
1½ to 2 lbs. turbot fillet

Mix:

2/3 c. potato flakes	**1 tsp. paprika**
1 tsp. onion salt	**2 Tbsp. oil**

Pat on fish cut in serving pieces.

Baking time: 12 minutes 425° Dorothy Reese



ANYTIME TURKEY

¾ c. lemon juice
1 c. warm water
¼ tsp. salt
1 tsp. garlic juice
1 tsp. tabasco sauce
Will do 14-16 lb. turkey

Mix ingredients together. 24 hours before cooking, inject mixture into thawed turkey with large syringe. Cover and store on tray in refrigerator until cooking time. Best if grilled, but can be roasted.

Doreen Spencer

CELESTIAL CHICKEN

3 lb. chicken — cut up
Salt, pepper, paprika
½ c. minced onion
½ c. sliced mushrooms
1 can mushroom soup
1 can cream of chicken soup
½ c. cooking sherry
1 c. grated sharp cheese

Oil a large (9x13-inch) Pyrex flat baking dish. Arrange the chicken in it. Sprinkle with salt and pepper to taste. Top with minced onion, mushrooms, paprika. Put in 425° oven to start chicken cooking fast. Mix the 2 cans soup and sherry, and pour over chicken. Reduce heat to 325°. Bake until chicken is almost done. Sprinkle on cheese and cook 20 minutes to allow cheese to melt.

Baking time: 2 hours
Servings: 4-6

Ruth Woodworth

CHEESY CHICKEN CRESCENT SUPPER

2 c. cooked, cubed chicken
1 (8 oz.) can Crescent (ref.) rolls
1 c. American cheese
1½ can cream of chicken soup
1¼ c. milk

Preheat oven 375°. In small bowl combine chicken and ¼ cup cheese. Separate crescent rolls. Put about 3 Tbsp. of chicken mixture on wide end of each roll. Start at shortest side of triangle and roll to opposite point. In saucepan, combine: soup, milk and ½ cup cheese. Pour half or a little more of soup mix into greased 8x8-inch pan. Arrange filled crescent rolls over hot soup mix. Bake 20-25 minutes until golden brown. Sprinkle with remaining cheese and return to oven 5-10 minutes until cheese is melted. Serve with remaining soup sauce.

Baking time: 20-25 minutes
Servings: 4 to 5

Helene Overhulser

CHICKEN ALMOND CASSEROLE

8 oz. pkg. noodles
2 Tbsp. butter
2 Tbsp. onion (minced)
1 c. celery
2 Tbsp. flour
¼ tsp. dry mustard
Salt and pepper
2½ c. milk
1 Tbsp. Worcestershire sauce
1 c. American cheese (shredded)
2 c. cooked chicken (diced)
¼ c. pimiento (chopped)
¼ c. green pepper
4 oz. can mushrooms
1 c. toasted almonds
½ c. buttered bread crumbs

Cook noodles. Saute onion and celery in butter. Add flour, mustard, salt, pepper, milk, and Worcestershire sauce. Cook. Stir in cheese, chicken, and remaining ingredients. Sprinkle with the nuts and crumbs. Bake 400° for 20 minutes. Can be served with the following olive sauce.

Olive sauce:
2 or 3 sprigs parsley
1 small onion
¼ c. butter
1 Tbsp. flour
1 c. broth (Stock Base and 1 c. water may be substituted)
12 sliced stuffed olives
Nutmeg

Chop the parsley and onion and saute in the butter. Stir in the flour and broth and continue stirring constantly until creamy and smooth. Add olives and nutmeg. Serve with any chicken dish or casserole.

Alpha Sandage

CHICKEN-BROCCOLI CASSEROLE I

2 (10 oz.) boxes frozen broccoli
3 chicken breasts (cooked)
2 cans cream of chicken soup
1 c. mayonnaise
1 tsp. lemon juice
½ tsp. curry powder
½ c. shredded sharp cheese
½ c. bread crumbs
1 Tbsp. butter

Cook broccoli. Arrange drained broccoli in 11½x7½x1½-inch baking dish. Place chicken on top of broccoli. Combine soup, mayonnaise, lemon juice, curry powder and shredded cheese. Pour over chicken. Sprinkle with bread crumbs. Bake 350°.

Baking time: 25 to 30 minutes
Servings: 6 to 8

Karen Mannes

CHICKEN-BROCCOLI CASSEROLE II

1 c. croutons
¼ c. margarine
1½ c. cubed chicken
1 small pkg. frozen cut broccoli
½ c. grated cheese
2 c. white sauce

Melt margarine and pour over croutons in bottom of greased baking dish. Add layer of chicken on top of croutons, and then layer of cooked broccoli. Pour white sauce over the above. Sprinkle cheese on top.

Baking time: 30 minutes 350° Harriet Patterson

CHICKEN CASSEROLE I

1 pkg. (7 oz.) macaroni, uncooked
Meat of 1 chicken, cut up
1 c. chicken broth
1 c. milk
1 c. cream of mushroom soup
1 small onion, chopped
½ lb. processed cheese (diced)
1 can mushrooms, small
4 hard boiled eggs, diced
Dash black pepper
Few sprigs parsley (optional)

Mix together all ingredients and put in greased 9x13-inch pan. Let stand in refrigerator overnight. Bake at 350° until bubbles through.

Servings: 8-10 Mary Carter

CHICKEN CASSEROLE II

1 (6 oz.) pkg. long grain and wild rice
¼ c. margarine
1/3 c. chopped onion
1/3 c. flour
Dash of salt and pepper
1 c. half and half
¾ c. chicken broth
4 oz. can mushrooms, plus liquid
2 c. cubed, cooked chicken (at least)
1/3 c. chopped pimiento
1/3 c. chopped parsley
1/3 c. chopped, blanched almonds

Cook rice as directed on package. Saute onion in margarine. Blend in flour, salt and pepper. Gradually stir in half and half, 1 cup liquid (that from mushrooms plus enough chicken broth to make 1 cup liquid). Cook until thickened. Mix sauce, cooked rice, and remaining ingredients together. Bake in 2 qt. casserole.

Baking time: 45 minutes 350°
Servings: 6-8 Mary Harms

CHICKEN CASSEROLE III

- 2 c. diced cooked chicken (can use tuna, shrimp or crab)
- 1 (7 oz.) pkg. macaroni (uncooked)
- ½ lb. grated Cheddar cheese
- 2 cans mushroom soup (undiluted)
- ½ green pepper (diced)
- 1 (2 oz.) jar diced pimiento
- 4 hard cooked eggs (diced)
- 1 tsp. salt
- 1/8 tsp. pepper
- 1 (5 oz.) can water chestnuts (sliced)
- 1 small onion, finely diced
- 2 c. milk or 1 c. milk and 1 c. broth)

Combine in large bowl. Leave overnight, covered in refrigerator. Next day put in large glass dish (9x13-inch) and bake.

Baking time: 1 hour, 15 minutes 350°
Servings: 12
Must do ahead

Marvel Aurand

CHICKEN CASSEROLE IV

In order, place in a 8x8-inch pan. Chicken breasts or thighs (skinned). Swiss cheese slices (to cover chicken). 1 can cream of chicken soup, spread over the above. Sprinkle generously with herb stuffing. Drizzle 1/3 to ½ cup melted shortening. Bake at 325° first 45 minutes covered with foil. Uncovered the last 45 minutes.

Servings: 4
Can be frozen

Myrtle Bond

CHICKEN GREEN BEAN CASSEROLE

- 1 (10 oz. pkg. green beans (French style, cooked and well drained)
- 2½ c. sliced or chunk chicken (salt lightly)
- ½ c. mayonnaise
- ½ tsp. lemon juice
- 1 can cream of chicken soup
- ¼ tsp. curry powder
- ¼ c. sharp Cheddar cheese
- ¼ c. soft bread crumbs
- 1 Tbsp. butter (melted) and put on crumbs

Put cooked drained green beans in buttered pan or casserole. Put cooked chicken on top. Combine soup, mayonnaise, lemon juice and curry powder. Pour or spread over chicken. Sprinkle cheese and crumbs over the top. Bake at 350° for 30 minutes or 325° for 1 hour.

Ava Klopf

CHICKEN CASSEROLE V

1 c. celery (diced)
1 can cream of chicken soup
1 can (5 oz.) chow mein noodles
1 (5 1/3 oz.) can evaporated milk
1 can chicken rice soup
2 cans (5 oz. ea.) boned chicken

Mix all ingredients together. Save ½ can of noodles for the top. Bake uncovered.

Baking time: 1 hour 350° Minnie K. Bates

CHICKEN CASSEROLE VI

1 (7 oz.) pkg. macaroni (do not cook)
2 c. milk
2 cans mushroom soup
3 hard cooked eggs (chopped)
½ lb. shredded cheese (American or Cheddar)
2 c. (approx.) cubed chicken (may use some of broth, too)
1 small onion, finely diced
Salt (optional)

Mix all ingredients together. Store in refrigerator overnight. Remove 1 hour before baking. Put in greased casserole (2½ to 3 quart size or use 9x13-inch Pyrex). Bake at 350° for 1 to 1½ hours. After first ½ hour top with crushed potato chips or canned onion rings. Cool 15 minutes before cutting to serve.

Servings: 8-10
Must do ahead
Can be frozen Ardys Erickson

CURRY CHICKEN AND RICE CASSEROLE

1 large fryer, cut up
3 qts. water
3 tsp. salt
1 c. coarsely chopped onions
½ c. brown rice
¼ c. barley
¼ c. salad toppings (dry flakes)
2 medium potatoes (diced)
2 c. noodles (uncooked)
¼ tsp. pepper (optional)
1 tsp. curry (optional)

In a 4 qt. heavy kettle, place the chicken, salt and water. Cook until the meat can be removed from the bones, leaving the meat in large pieces. Add onions, rice and barley, salad topping and potatoes. Simmer until nearly tender. Add noodles and cook until tender. Watch carefully not to scorch. Add more water if too thick or potato flakes if too thin. Add spices. Serve hot or put in small casserole dishes for freezing.

Cecil A. Wells

CHICKEN STRATA

6 slices day old white bread
2 c. diced chicken or turkey
½ c. chopped onion
½ c. finely chopped celery
¼ c. chopped pepper
1 can condensed cream of mushroom soup
½ c. mayonnaise
½ c. shredded sharp Cheddar cheese
¾ tsp. salt
Dash of pepper
2 eggs (slightly beaten)
1½ c. milk

Butter 2 slices of bread. Cut into ½-inch cubes, set aside. Cut remaining bread into ½-inch cubes. Place half of unbuttered cubes in bottom of 8x8x2-inch baking dish. Combine chicken, vegetables, mayonnaise and seasonings. Spoon over bread cubes. Sprinkle remaining unbuttered cubes over chicken mixture. Combine eggs and milk. Pour over all. Cover and chill 1 hour or overnight. In morning spoon soup on top. Sprinkle with buttered cubes. Bake in moderate oven 350° 50-60 minutes or until set. Sprinkle cheese over top last few minutes of baking. Let stand a few minutes before serving.

Servings: 8 or 10 Ethel E. Daniels

HOT CHICKEN SALAD

First Part:

Mix together:

4 c. cooked chicked (diced)
4 c. celery (diced)
1 c. slivered almonds
1 c. frozen peas
4 hard boiled eggs (diced)
1 (2 oz.) pimento (chopped, optional)
1 (8 oz.) water chestnuts (sliced)
1 (4 oz.) mushroom pieces

Second Part:

Mix together:

2 c. mayonnaise
4 Tbsp. lemon juice
4 Tbsp. grated onion
1 tsp. salt
Dash of pepper

Pour the second part over the first part and mix. Pour in greased 9x13-inch pan. Top with grated cheese and crushed potato chips. Refrigerate overnight or at least 12 hours.

Baking time: 70 minutes 350°
Servings: 12 Edith Powers

CHICKEN OR TURKEY TETRAZZINI

3 c. cooked chicken or turkey
1 (8 oz.) pkg. spaghetti (cooked)
2 medium onions and 1 stalk celery (cut up in fine pieces)

Cream sauce:

½ lb. margarine
1 c. flour
3 c. milk
1 can mushroom soup
½ lb. American cheese
½ lb. old English cheese

Cook onion and celery in water until done. Cook first three ingredients of cream sauce until thick. Combine all ingredients and put in low casserole dish for baking. Cover with buttered, crushed Ritz crackers.

Baking time: 30-40 minutes 375°
Can be frozen
Servings: 10-12

Nina Larson

TURKEY CASSEROLE

½ pkg. (3½ oz.) prepared stuffing
1½ c. turkey broth
2 eggs
4 Tbsp. melted butter
2 c. turkey (diced)
2 Tbsp. dried parsley
1 Tbsp. dried onion

May use as sauce:

1 can cream of celery soup
½ c. milk (heated)

Mix stuffing and broth and then other ingredients. Put in 9x5-inch pan and bake.

Baking time: 30-40 minutes 375°
Can be frozen
Can do ahead
Servings: 6

Margaret Routh

SIX-CAN CHICKEN CASSEROLE

2 flat cans chicken
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Chinese dry noodles
1 small can evaporated milk
Water chestnuts, pimento and mushrooms (optional)

Mix all and bake. This recipe can be made ahead or at the last minute. It is great to make when unexpected company arrives.

Baking time: 30 to 40 min. 350°

Ivadelle Mendon

OVEN BARBECUED CHICKEN

Sauce:

- ¼ c. salad oil
- 1 c. water
- ½ c. chopped celery
- ½ c. catsup
- 1 Tbsp. onion
- 1 chicken
- 2 Tbsp. mustard
- 2 Tbsp. Worcestershire sauce
- 2 tsp. vinegar
- ½ tsp. salt
- Touch of pepper

Mix above ingredients for sauce and warm. Salt and pepper one chicken and place in shallow baking dish. Pour sauce over chicken.

Baking time: 1 to 1½ hours 350°
Servings: 4-6

Harriet Patterson

SWEET-SOUR CHICKEN

2½ - 2¾ lb. broiler chicken

Sauce:

- 1 Tbsp. cornstarch
- 1 Tbsp. cold water
- ¼ - ½ c. sugar
- ½ c. soy sauce
- ¼ c. vinegar
- 1 clove garlic, minced, or garlic powder
- ½ tsp. ground ginger
- ¼ tsp. pepper
- ½ tsp. salt

Mix all sauce ingredients. Brush on chicken. If chicken is cut up, bake skin down 30 min, skin side up 30 min. Baste meat with sauce. Add pineapple spears or rings last 10 minutes.

Baking time: 1 hour 400°.

Helen S. Hoover

CHICKEN AND WILD RICE

- 1 c. wild rice
- 3 c. boiling water with 1 tsp. salt
- 1 large can mushrooms (drained)
- 1 medium onion, chopped fine
- 1 Tbsp. parsley flakes
- ½ c. butter
- 3 c. diced chicken
- 1 - 2 c. chicken broth
- 1½ tsp. salt
- Pepper
- 1 c. cream
- ½ c. grated Parmesan cheese
- 1 c. slivered toasted almonds
- 1 small jar pimento (chopped)

Wash rice, add to boiling salted water; cover and cook 40 minutes. Drain. Saute onions in butter, add parsley and mushrooms. Mix with rice. Add remaining ingredients, saving half the cheese, almonds and pimiento to sprinkle on top. Use a greased casserole.

Baking time: 45-60 minutes 350°
Servings: 8

Nana DeYoung

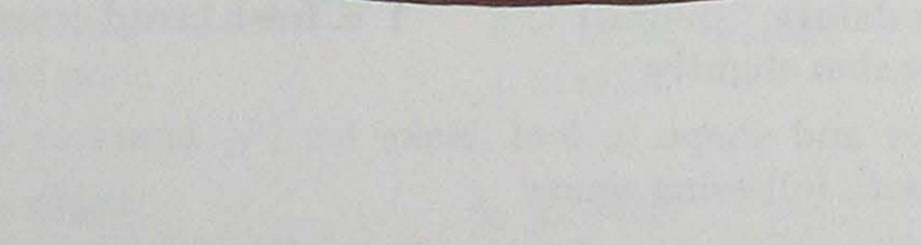
CRUNCHY SKILLET CHICKEN

1 frying chicken
½ c. butter
1 egg
1 c. milk
1 c. flour
2 tsp. salt
1 tsp. baking powder
2 Tbsp. sesame seeds
½ tsp. paprika

Melt butter in a heavy frying pan (one that can be placed in the oven, like grandmother's cast-iron skillet). Combine egg and milk. Mix flour, salt, baking powder, sesame seed and paprika together. Dip each piece of chicken into the milk mixture, then into the flour mixture. Place in the skillet with melted butter.

Baking time: Bake in 400° oven for 30 minutes, uncovered, then turn the pieces and cook for another 30 minutes or until chicken is tender.

Servings: 4 Thelma Vittetoe



HAM AND CHEESE SCALLOPED POTATOES

½ c. thinly sliced onion
2 Tbsp. butter
1 can cream of celery soup
3 c. sliced cooked potatoes
½ c. milk
1 c. shredded Cheddar cheese
2 c. diced ham
Dash pepper
Dash salt

In saucepan, cook onion in butter until tender. Blend in soup, milk and ¾ c. cheese, dash pepper. In 1½-qt. casserole, arrange alternate layers of potatoes and sauce and ham. Sprinkle remaining cheese on top. Touch with salt and pepper.

Baking time: 30 minutes 375°
Servings: 6
Can do ahead

Barb Van Slyke

HAM LOAF I

1½ lb ground cured ham
½ lb. fresh pork (ground)
1 egg
2/3 c. broken bread
Milk to fill cup (with bread)

Syrup Mixture:
1½ c. brown sugar
1/3 c. vinegar

Mix together all 5 ingredients. Form loaf. Bake ½ hour at 325° Pour off fat. Baste with syrup mixture. Bake ½ hour, basting frequently.

Baking time: 1 hour 325°
Servings: 8-10
Can be frozen

Jane Edwards

HAM LOAF II

1½ lb. pork steak (ground)
1 lb ham dainty (ground)
2 eggs, beaten slightly
1 c. milk
1 c. fresh bread crumbs

Mix together and shape in loaf. Bake for 1½ hours or more. Baste frequently with following sauce:

1½ c. brown sugar
½ c. water
½ c. vinegar
1 tsp. dry mustard

Can make individual loaves or balls, to be used for hors d'oeuvres.

Baking time: 1½ hours 350°
Servings: 8

Barbara Paul

HAM STRATA

2 eggs
1 c. milk
½ tsp. Worcestershire sauce
2 Tbsp. margarine
2 chopped onions
½ green pepper
2 oz. grated cheese
1 c. chopped ham
3 slices bread
Butter and mustard

Beat eggs, milk and Worcestershire sauce. Saute onions, pepper in margarine. Spread bread with butter and mustard. Layer in a casserole — first bread, onion and peppers, cheese and ham. Repeat. Pour liquid over all. Bake moderate oven till puffed.

Servings: 3
Can do ahead — Helen Hull

SWEDISH HAM BALLS (IN BROWN SAUCE)

1 lb. ground ham
1½ lb. ground pork
2 c. bread crumbs
2 well beaten eggs
1 c. milk

Sauce:
1 c. brown sugar
1 tsp. dry mustard
½ c. vinegar
½ c. water

Combine first 5 ingredients and mix thoroughly. Form in small balls. **Sauce:** Combine sauce ingredients and stir until sugar dissolves. Pour over meat balls. Bake in slow oven, basting frequently.

Baking time: 1 hour 325°
Servings: 16
Can do ahead — Helene Overhulser

SWEDISH HAM BALLS

1 lb. ground ham
½ lb. ground pork
2 c. bread crumbs
1 c. milk

Sauce:

1 c. brown sugar
1 tsp. dry mustard
¼ c. red wine vinegar
½ c. water
(the sauce burns easily)

Combine all ingredients and form into balls. Place in a greased baking dish. Cover with the sauce and bake, basting frequently.

Baking time: 1½ hours 325° — Alpha Sandage

HAM ROLL UPS

8 slices boiled ham
Mix together:
2 c. rice (cooked)
1 medium onion (minced)
¼ c. parsley (chopped)
1 Tbsp. butter (melted)
½ tsp. salt
½ tsp. curry powder

Place 1/3 c. rice mixture on each ham slice. Roll each slice, place seam side down in baking dish. (Toothpicks unnecessary.) Pour curry sauce over ham rolls and bake.

Curry sauce:
¼ c. butter
½ tsp. curry powder
½ tsp monosodium glutamate
½ tsp. salt
2 Tbsp. cornstarch
2 c. milk

Melt butter, add seasonings and stir in cornstarch. Stir and cook gently a few minutes, gradually add milk and cook, stirring until thickened.

Baking time: 30 minutes 375° Alpha Sandage

LAMB LOAF

2½ lb. ground lamb shoulder
1½ c. boiled rice
½ c. tomato juice
2 whole eggs
2½ tsp. salt
2 Tbsp. chopped onion
3 strips bacon

Mix rice, eggs, juice and seasonings **well.** Add meat and mix **well.** Pack in glass loaf pan. Lay bacon on top. Bake at 325° for 1½ hours. Turn heat to 375° the last 15 minutes.

(Be sure the butcher gives you **all** meat and not a lot of fat.)

Servings: 8 Barbara Paul

ELEPHANT STEW

1 medium size elephant
Salt and pepper
2 rabbits (optional)

Cut the elephant into small bite-size pieces. Add enough brown gravy to cover. Cook over kerosene fire. This will serve 3,800 people. If more are expected, 2 rabbits may be added, but do this only in case of emergency. Most people do not like hare in their stew.

Baking time: about 4 weeks 485° Jim Dotson

HOT PIZZA DISH (MICROWAVE)

1 lb. ground beef (lean)
1/3 c. chopped green pepper
1 c. chopped onion
¼ tsp. garlic salt
2 c. pizza sauce
1 can (4 oz.) mushroom pieces
1 pkg. (3½ oz.) pepperoni
1 c. water
2 c. noodles (½-inch wide)
1 c. (small pkg.) Mozzarella cheese

Put ground beef, green pepper, onion and garlic salt in 2-qt. microwave casserole. Cook covered on high 5 to 6 min. Stir once. Add pizza sauce, mushrooms, juice and all. Cut up pepperoni; water and noodles. Cover. Cook 15 to 17 minutes on high (stir once). Top with mozzarella cheese. Cook 1 minute to melt cheese.

Servings: 4-6
Ernestine Safly

MACARONI PIZZA

1 lb. hamburger
1 medium onion
Brown and crumble, then add:
2 cans tomato soup
1 tsp. salt
½ tsp. pepper
½ tsp. oregano
½ tsp. basil and garlic powder

Simmer 15 minutes

Cook 2 c. macaroni, drain. Beat 1 egg and ½ c. milk. Mix with macaroni. Place in greased 9x13-inch pan. Cover with meat mixture. Top with cheese (Cheddar or Mozzarella). Sprinkle parmesan on top and bake.

Baking time: 25-30 minutes 350°
Lucille Sills

QUICKIE PIZZA

6 English muffins (split and toasted)
¾ lb. ground beef
¼ c. minced onion
1 can (6 oz.) tomato paste
3 Tbsp. A-1 steak sauce
2 c. (½ lb.) grated sharp Cheddar cheese

In a medium skillet, cook beef until crumbly. Drain. Add onion and cook until softened. Mix in tomato paste and A-1 sauce. Spread muffins with meat mixture. Top with grated cheese. Place on baking sheet. Broil 2-5 minutes or until cheese is melted.

Servings: 12
Julie DeYoung

PERFECT PIZZA

Pizza dough:

1 pkg. dry yeast
¾ c. hot water
1 Tbsp. sugar
½ tsp. salt
2 Tbsp. olive oil
2½ c. flour

Empty a pkg. of dry yeast into a small mixing bowl. Add hot tap water and stir until the yeast is dissolved. (Hot water is more than warm, but won't scald you!) Add olive oil, sugar and salt. Add 1 c. flour and **beat** until very smooth. Add the second cup and mix. Add the last ½ cup and mix vigorously. Let rise 5 minutes, covered with a cover (cloth). Spread dough onto a greased 16-inch pizza pan or a cookie sheet.

Special pizza sauce:

1 (6 oz.) can of tomato paste
½ can water
½ tsp. salt
½ tsp. black pepper
½ tsp. oregano
½ tsp. garlic powder
¼ tsp. sweet basil
¼ tsp. parsley flakes
1 Tbsp. mined onion (dried)

Empty tomato paste into mixing bowl. Fill the empty can half full of water and add to the paste. Add salt, pepper, garlic powder and oregano. Next add parsley flakes and sweet basil. Add sauce to the pizza dough, spreading to the edges. Sprinkle with minced onion. Top with assorted flavors (green pepper, pepperoni, Italian sausage) and sprinkle with Mozzarella cheese.

Bake your pizza at 425° for 10 to 15 minutes, or until the crust is golden brown.

Servings: 6

Phillip Edwards

TACO PIZZA PIE

1 c. flour
½ c. cornmeal
1 tsp. baking powder
½ tsp. salt
¼ c. shortening
½ c. milk

Mix flour, corn meal, baking powder and salt. Blend and add milk and form in ball. Place on greased pan and press out. Bake 8 to 10 minutes at 375°, then spread 1 (13 oz.) can refried beans and 1 lb. browned, drained ground beef over crust and bake 3 minutes longer.

Toppings: Shredded lettuce, refried beans, chopped tomatoes, chopped green peppers, chopped onions, or chopped ripe olives.

Elaine Bailey

BARBECUED SPARERIBS WITH BOHEMIAN SAUERKRAUT

Have 3 to 4 lbs. of meaty spareribs cut into serving size pieces. Brown quickly, then place in pressure cooker with one cup of water and cook at 15 lbs. pressure for 20 minutes. Reduce pressure and add barbecue sauce. Cook for 10 minutes, basting ribs often. (Or, brown ribs, then bake in a 350° oven for one hour, add barbecue sauce and bake 20 minutes more, basting ribs often.)

Barbecue Sauce:

¼ c. vinegar
½ c. water
2 Tbsp. sugar
1 Tbsp. prepared mustard
½ tsp. pepper
1½ tsp. salt
1 thick slice lemon
1 sliced, peeled onion
¼ c. butter or margarine
½ c. catsup
2 Tbsp. Worcestershire sauce
1½ tsp. of liquid smoke (optional)

Mix first 9 ingredients in saucepan, bring to a boil, simmer for 20 minutes, uncovered. Add catsup and remaining ingredients; heat to boiling. If sauce is made in advance, keep in a covered jar in the refrigerator until ready to use. (This makes 2 cups and will keep nicely for about 2 weeks.)

With this we like Bohemian sauerkraut (which isn't sauerkraut at all). Cook a shredded head of cabbage (red cabbage is very nice) until almost tender. Add sauce and continue cooking another 3 minutes or until cabbage is done.

Sauce:

¾ c. sugar
2 tsp. cornstarch
1/3 c. vinegar
1/3 c. water
3 Tbsp. butter or margarine
¼ tsp. salt
1/8 tsp. pepper
2 tsp. caraway seeds

Combine sugar and cornstarch; add vinegar and water; pour mixture onto cabbage and then add the remaining ingredients. Cook 3 minutes.

Shirley Abbott

BARBECUED RIBS

1 (14 oz.) bottle catsup
¼ c. water
2 tsp. dry mustard
½ tsp. chili powder
1 tsp. celery salt
½ tsp. ground cumin
¼ tsp. ground cloves
2 Tbsp. brown sugar
¼ c. vinegar
¼ tsp. tobasco sauce
2 Tbsp. Worcestershire sauce
1 Tbsp. grated onion
6 lbs. ribs

Mix first 12 ingredients to make marinade. Marinade ribs 24 hours in refrigerator. Drain ribs and grill. Use marinade to baste.

Must do ahead
Myrna Cakerice

CHINESE MANDARIN PORK CHOPS

6 butterfly pork chops
2/3 c. brown sugar
2 Tbsp. cornstarch
2 tsp. dry mustard
2/3 c. vinegar
1 c. pineapple juice
1 small can crushed pineapple
½ c. catsup
½ c. water
¼ c. chopped onion
2 tsp. soy sauce
Salt and pepper to taste

Bake chops in large casserole/baking dish for 30 minutes at 325°. Mix all ingredients together, starting with dry ingredients first, then liquids. Simmer until the mixture turns clear, stirring all the time. Pour over pork chops and continue to bake chops until tender, about 30 more minutes.

Serve with fried rice.
Servings: 6
May make sauce ahead
Linda Carver

PORK 'N BEANS WITH PORK CHOPS

2 cans pork and beans
¼ c. dry onion soup mix
6 pork chops (browned)
¼ c. brown sugar
½ c. catsup

Mix beans and dry onion soup mix. Place in a shallow baking dish and top with the browned pork chops. Cover with foil and bake.

Baking time: 30 minutes 350°
Servings: 6
Edith Davis

PORK CHOP OR CHICKEN CASSEROLE

Brown 4 pork chops.

Remove from fry pan and add:

1 can mushroom soup
1 can milk
1 can minute rice
Mix together

Replace meat on top of rice mixture and add 1 can onion rings. Cover and bake.

Baking time: 30-40 minutes 350°
Servings: 4

Florence Siedelmann

PRO PORKBURGER

4 lbs. ground pork
1 8 oz. can mushroom stems and pieces
2 Tbsp. onion flakes
1½ Tbsp. paprika
1 Tbsp. garlic powder
½ tsp. pepper
4 oz. shredded cheddar cheese

Drain mushrooms, reserving liquid. Combine ground pork, reserved liquid, onion flakes, paprika, celery salt, garlic powder and pepper. Mix well. Shape into 16 patties ½-inch thick. Place cheese and mushrooms on 8 patties in equal amounts. Cover with remaining patties, press together, sealing edges completely. Place on grill 6 inches above moderate coals and grill 25 minutes or until done. Makes 8 servings.

Harlan Harper

Vegetables and Side Dishes

VEGETABLES AND SIDE DISHES

Sauces 125

Side Dishes 127

Vegetables 133

BARBECUE SAUCE I

1 gal. catsup
2 c. vinegar
2 c. lemon juice
2 c. Worcestershire sauce
1 c. mustard
2 - 3 medium onions (ground)
2 c. brown sugar
1/3 c. salt
2/3 c. garlic and celery salt (1/3 ea.)
2/3 Tbsp. black pepper
10 c. water

Put in large kettle and simmer. Do not boil. Stir occasionally. Cook 4 to 5 hours.

Esther Bailey

BARBECUE SAUCE II

1 c. catsup
1 c. tomato juice
2 Tbsp. Worcestershire sauce
3 Tbsp. vinegar
1 small onion (chopped)
1 tsp. sugar
Salt and pepper

Mix above ingredients and simmer.

Gladys Holtz

TOMATO AND GARLIC SAUCE

3 Tbsp. olive oil
1 c. finely chopped onion
1 Tbsp. finely chopped garlic
4 c. canned tomatoes, coarsely chopped, but not drained
1 (6 oz.) can tomato paste
1 Tbsp. dried oregano (crumbled)
1 Tbsp. finely cut fresh basil or 1 tsp. dried basil
1 bay leaf
2 tsp. sugar
1½ tsp. salt
Ground pepper

In a 3 - 4 qt. saucepan, heat the olive oil and cook the onions in it over moderate heat, stirring frequently for 7 - 8 minutes. When onions are soft and transparent, but not brown, add the chopped garlic and cook for another 1 - 2 minutes, stirring constantly. Then stir in the tomatoes and their liquid, the tomato paste, oregano, basil, bay leaf, sugar, salt and a few grindings of black pepper. Bring sauce to boil, turn heat very low and simmer uncovered, stirring occasionally, for about 1 hour. When finished, sauce should be thick and fairly smooth. Taste and season with salt and pepper. Remove bay leaf. Put through sieve for a smoother texture. A good spaghetti sauce.

Mary Carter

TWENTY MINUTE SPAGHETTI SAUCE

2 (6 oz.) cans tomato paste
3 c. water
2 Tbsp. dried minced onion
½ tsp. oregano
1 beef bouillon cube
1 tsp. salt
1 tsp. garlic powder
1 lb. hamburger
small can mushrooms

Brown hamburger. Add the hamburger to all other ingredients combined in large sauce pan. Season with chopped chives, parsley and celery flakes and pepper flakes. Heat mixture and simmer for 20 minutes. Serve with spaghetti on the side.

Servings: 4

Julie DeYoung

METHODIST EGG NOODLES

1 egg
½ egg shell water
1 c. flour (approx.)
Salt

Beat egg, salt and water. Add flour to make soft ball. Roll until thin on a well floured board. Cut after slightly dried. Enlarge recipe for larger quantity.

BEEFY ONION RINGS

1 c. pancake mix
1 egg
1 Tbsp. oil
1 beef bouillon cube
Large onions

Beat together 1 c. pancake mix, 1 egg, 1 Tbsp. oil and 1 beef bouillon cube dissolved in ½ c. boiling water (cool before adding to other mixture). Dip onion rings in mix, drain and fry in 1 inch of oil heated to 350°. Turn the rings once.

Roselynn S. Boyles

CORN FRITTERS (QUICK AND EASY)

1 egg
¼ c. milk
1 c. pancake mix
1 can (12 oz.) whole kernel corn

Blend together 1 egg, ¼ c. milk. Stir in 1 c. pancake mix and 1 can (12 oz.) whole kernel corn, drained. Fluffy fritters need a light hand, don't overbeat. Drop by teaspoonfuls into hot oil (1-inch deep) and cook slowly till golden brown, about 4 minutes.

Roselynn S. Boyles

CALIFORNIA RICE

1 large onion (diced)
½ c. margarine
2 c. sour cream
1 c. small curd cottage cheese
1 can green chilies (chopped)
2 c. grated Cheddar cheese (for top)
3 c. cooked white rice

Combine all ingredients except Cheddar cheese in 9x13-inch pan. Sprinkle cheese on top. Cover with foil and bake.

Baking time: 25 minutes 375°
Can be frozen (after baking)
Servings: 9

Lori Fiscus

CORN BREAD CASSEROLE

1 egg
1 c. sour cream
1 stick margarine (melted)
1 sm. can whole kernel corn (drained)
1 box Jiffy Corn Mix

Mix all togther. Pour into buttered medium size oblong glass cake dish.

Baking time: 45 minutes 350°
Can be frozen
Servings: 6

Thelma Vittetoe

CORN SPOON BREAD

2 beaten eggs
1 (8½ oz.) pkg. Jiffy corn muffin mix
1 (8 oz.) can cream style corn
1 (8 oz.) can whole kernel corn (drained)
1 c. sour cream
½ c. melted butter
1 c. shredded Swiss or Mozzarella cheese

Combine all but cheese. Place in an 8-inch square pan or 1½ qt. casserole dish and bake 35 minutes at 350°. Sprinkle cheese on top and bake 10 to 15 minutes more or until knife comes out clean.

Virginia McFarland

CORN GRITS CASSEROLE

Cook grits as on package. Mix in:

1 stick margarine
8 oz. (about) garlic cheese
2 eggs, beaten
½ c. whole milk

Pour into well-buttered casserole.
Bake 45 minutes or more at 350°.
Sprinkle with paprika the last few minutes for color.
Let set a few minutes before serving.

Dorothy Vandecar

GOING LIKE HOTCAKES

1½ c. grated, unpeeled zucchini
2 Tbsp. grated or finely chopped onion
¼ c. Parmesan cheese
¼ c. flour
2 eggs
2 Tbsp. mayonnaise
¼ tsp. oregano
Salt and pepper to taste

Make a batter of the above ingredients. Melt 1 Tbsp. butter in skillet. Spoon batter (2 heaping Tbsp. makes a nice size) into skillet. Flatten with spatula. Cook over medium heat until browned on both sides. Serve plain or top with tomato sauce and grated cheese, or sour cream and chives. (Makes a terrific accompaniment for chicken, roasts or chops.)

Servings: 2 to 3

Helen Hull

HOMEMADE NOODLES

3 eggs, slightly beaten
½ tsp. baking powder
1 tsp. salt
1¼ c. flour

Mix and knead with palm of hand a few times on a **well floured** cloth, as these are quite sticky. Roll out until very thin. Sprinkle a bit of flour over them and let dry approximately 1 hour. Cut across in about 2½-inch strips. Stack several strips on top of each other and slice off. Can let them dry overnight if you like. After they are dried they keep well in a glass jar in refrigerator, or you can freeze them if you like. Cook in boiling chicken or beef broth for 15-20 minutes or until tender.

Kay Baker

OUR FAVORITE DRESSING

1 medium onion
4 Tbsp. margarine
10 slices of cubed, dried bread
¼ tsp. salt
¼ tsp. pepper
½ tsp. sage — more or less to taste
½ c. chopped celery
1 can chicken rice soup
¾ can of water (approx.)

Brown onion in margarine. Add bread, salt, pepper, sage and celery, stir. Add soup and water to desired moistness. Mix well. Pour into greased casserole and bake 1 hour at 350°. Good turkey stuffing too!

Jane Simon

RICE CASSEROLE

1 c. raw rice
1 can onion soup
1 can beef consomme
1 can mushrooms (cut in small pieces)
¾ stick margarine

Put into covered dish. Bake 1 to 1½ hours at 325° to 350°. Stir once when it has started to set.

Laveigne Hansen

RICE AND PECAN CASSEROLE

½ to 1 lb. fresh mushrooms
3 green onions, sliced
1 clove garlic, minced
½ c. butter
1½ c. uncooked brown rice
½ tsp. dried thyme leaves
¼ tsp. tumeric
¾ tsp. salt
¼ tsp. pepper
1 c. chopped pecans
4½ c. beef broth
Whole pecans
Green onions, tops only

Saute mushrooms, onion, garlic in butter in large Dutch Oven until onions are golden, 5-7 minutes. Stir in rice, cook, stirring, 3 minutes. Add spices. Stir in chopped pecans. Pour in broth. Heat to boiling. Bake until liquid is absorbed and rice is tender, about 1 hour (or more). Adjust seasonings. Garnish with whole pecans and onion tops, sliced.

Baking time: 1 hour 400°
Servings: 8

Joan Andersen

OATMEAL

4 c. boiling water
1 tsp. salt (scant)
2 c. quick oatmeal

Bring salted water to brisk boil. Add oats. Make sure they are moist, but do not over stir. Bring to a boil, put cover on pan, remove from heat and let stand a few minutes. Delicious with milk and brown sugar on a cold morning.

John K. Moore

WILD RICE CASSEROLE

6 oz. pkg. long grain and wild rice cooked as directed on package
8 slices American cheese
1 large green pepper chopped
2 small onions chopped
4 oz. mushrooms
1 c. half and half
¼ c. margarine

Saute onions, peppers and mushroom pieces in margarine until soft. Layer rice, vegetables and cheese in 2 quart casserole. Makes 6 layers. Pour half and half over layered mixture.

Baking time: 40 minutes 400°
Servings: 6
Can be frozen

Margaret Routh

BARBECUED POTATOES

3-4 medium potatoes
3-4 slices Velveeta cheese
1 medium onion, chopped
Chopped green pepper
Salt
Pepper
Parsley
4 pats margarine
4 squares of aluminum foil

Peel and slice potatoes; place one serving each in one of the squares of aluminum foil. Top each serving with cheese, chopped onion, chopped green pepper and one pat margarine. Garnish with salt and pepper to taste and chopped parsley or sprigs of parsley. Fold over each square of foil to seal. Cook on barbeque grill over medium heat for about a half hour.

Servings: 4 Rick Carter

BRAISED ONIONS AND RICE

½ c. rice (raw)
1 Tbsp. salt
2 lbs. raw mild onions (7 c. sliced thinly)
½ tsp. salt
Dash of pepper
2 qts. boiling water
6 Tbsp. butter
¼ c. sour crean
½ c. cheddar cheese
Parsley

Add rice to the 2 qts. boiling water and 1 Tbsp. salt. Boil 5 minutes. Melt butter in casserole, add thinly sliced onions, toss lightly until coated. Stir in rice and ½ tsp. salt. Cover lightly and bake in 300° oven for 1 hour or until rice is tender. To serve, stir the sour cream, shredded cheese and pepper into the onion and rice mixture. Sprinkle with parsley and serve.

Baking time: 1 hour, 300°
Servings: 6 to 8 Lenore Kelso

BROCCOLI CASSEROLE I

2 pkg. frozen chopped broccoli
¾ c. sour cream
1 can cream of mushroom soup
½ c. slivered almonds
1 pkg. dry onion soup
Grated cheddar cheese

Cook the broccoli and drain. Add the sour cream, cream of mushroom soup, slivered almonds and dry onion soup. Mix and top with grated cheddar cheese. Bake at 350° for 25 minutes. Serves 6 to 8. Can be frozen before baking.

Mary Carter

BROCCOLI AND BABY LIMAS

1 pkg. frozen chopped broccoli
1 pkg. frozen baby limas
1 can of celery soup (do not dilute)
1 can cream of mushroom soup
4 Tbsp. butter (melt)
4 c. crushed Rice Chex
Pepper (does not need salt)

Cook the vegetables separately. Mix vegetables with the soups. Brown Rice Chex in the butter over low heat. Add half of the Chex to the mixture and sprinkle the rest on top. Bake at 350°, 30-45 minutes until bubbly. Use a well buttered casserole.

Servings: 6-8. Nana DeYoung

BROCCOLI CASSEROLE II

2 bunches broccoli
4 slices American cheese
1 can water chestnuts
1 can undiluted mushroom soup
1 pkg. stove top dressing

Cook broccoli 5 minutes and drain. Place in 9x13-inch dish. Cut cheese in 8 pieces, put on broccoli, add water chestnuts and 1 can of mushroom soup. Mix dressing as directed and put on top. Bake 45 minutes.

Baking time: 45 minutes Dayle McLarnan

BROCCOLI SUPREME

1 10 oz. pkg chopped broccoli, thawed
1 egg, slightly beaten
1 can cream style corn
1 Tbsp. grated or finely chopped onion
1 tsp. salt
1/8 tsp. pepper
1 c. herb seasoned stuffing mix
2 Tbsp. chopped onion, optional

Pour boiling water over thawed broccoli and drain at once. Combine egg, broccoli, corn, onion and stuffing mix. Saute onion, if desired, in small amount of margarine. Mix and put in greased 1½-qt. casserole. Mix a few additional crumbs in melted butter and sprinkle on top. Bake at 350° for 35-45 minutes.

Annette Miller
Jan (Patterson) Glaser

BROCCOLI CHEESE PEAS CASSEROLE

1 (10 oz.) pkg. frozen peas
1 (10 oz.) pkg. frozen broccoli
1 can mushroom soup
1 small jar Cheese Whiz or diced American cheese
Buttered bread crumbs

Cook and drain the vegetables. Add soup and cheese to the vegetables and stir. Put vegetable mixture in a greased casserole dish. Top with buttered bread crumbs and bake in 350° oven for 30 minutes. Frozen chopped broccoli is best.

Gwen Anderson

BROCCOLI AND RICE CASSEROLE

2 c. frozen broccoli
2 c. cooked Minute Rice
1 can mushroom soup
2 cubes chicken bouillon (dissolved)
2/3 c. water

Cook broccoli and drain. Cook minute rice and season with butter and lemon juice. Mix mushroom soup, the dissolved chicken bouilllon in 2/3 cup water. Mix with other ingredients, stir lightly. Mushrooms may be added if desired. (This dish can be prepared a day ahead and refrigerated.) Bake 25 minutes at 325°.

Maxine Tarman

BRUSSELS SPROUTS AND RICE

1 10¾ oz. can condensed cream of celery soup
1 c. milk
¾ tsp. caraway seed
1 tsp. salt
2 10 oz. pkg. frozen Brussels sprouts (each cut in half)
1 Tbsp. butter or margarine
2/3 c. regular long-grain rice

About 40 minutes before serving: In 12-inch skillet over medium heat, heat undiluted soup, milk, 1 cup water, butter or margarine, salt and caraway seed to boiling, stirring occasionally. Stir in rice; reduce heat to low; cover and simmer 15 minutes, stirring occasionally. Stir in Brussels sprouts; cover and continue to cook 15 minutes or until rice and Brussels sprouts are tender, stirring occasionally.

Servings: 6

Sarah Stark

BUTTERNUT SQUASH CASSEROLE

1 (2-3 lb.) butternut squash
1 can cream of chicken soup
Flavored croutettes or crumbs
2 thick bacon slices
Salt to taste
Butter

Cut squash in half lengthwise. Remove seeds, strings and cut in slices. Salt and butter slices and bake until tender (1 hour at 350°). Pare. Place slices in the buttered casserole. Heat 1 can cream of chicken soup. Pour over the squash. Top with flavored croutettes or crumbs. Broil 2 thick slices bacon until crisp; crush and sprinkle over the top. Bake ½ hour at 350°. Serves 8-10. Use a 9x13-inch pan.

Nana DeYoung

CARROT CASSEROLE I

4 c. peeled and sliced carrots, cooked and drained
½ c. mayonnaise
2 Tbsp. chopped onion
1 Tbsp. horseradish
¼ tsp. salt
Dash pepper
1 c. crushed saltine crackers
1 Tbsp. melted butter
½ c. shredded cheddar cheese

Grease casserole, mix carrots, mayonnaise, onion, horseradish, salt and pepper. Combine crumbs, butter and cheese, sprinkle over top. Bake at 350° uncovered, 20 to 30 minutes.

Servings: 6

Pauline Nelson

CARROT AND CELERY CASSEROLE

1½ c. celery, cut fine
1½ c. carrots, coarsely grated

White sauce:
2 Tbsp. butter
2 Tbsp. flour
1 c. milk
1 tsp. salt
1/8 tsp. pepper
3 Tbsp. grated cheese
1 Tbsp. minced onion

Cook celery and carrots in salted water until done. Drain. Prepare the white sauce and mix with vegetables. Sprinkle ½ cup buttered bread crumbs and bake at 350° for 25 to 30 minutes.

Servings: 4
Can do ahead

Helen Elder

CARROT CASSEROLE II

4 c. sliced carrots	**1 c. diced Velveeta cheese**
½ stick butter	**Crushed potato chips, corn**
1 Tbsp. chopped onion	**flakes or Rice Krispies**

Boil carrots for 5 minutes (still crisp). Put in buttered casserole; add butter and onion. Cover with cheese and sprinkle the potato chips over the top. Bake 30 minutes at 350°.

Minnie Bates, Carol Jesperson,
Servings: 4-6 Kim Jordan, Lenore Kelso

CHEESE - POTATO CASSEROLE

8 or 9 medium potatoes	**3 tsp. minced onion**
½ stick butter	**Parmesan cheese**
1 pint half & half	**Sharp cheddar cheese (Kraft**
1 Tbsp. salt	**pkg. already shredded)**

Cook potatoes with jackets on. Cool and peel. Grate. Put in 2-qt. casserole. Melt butter in 1 pint half and half. Stir in salt. Pour in potatoes and add minced onion. On top add a layer of parmesan cheese and large layer of grated sharp cheddar cheese. Bake 1 hour uncovered at 350°.

Servings: 8-10
Can do ahead Jerri Adams

CHUCK WAGON BEANS

1/3 c. catsup	**6 slices bacon, diced**
2 Tbsp. Worcestershire sauce	**1 medium onion, chopped**
4 Tbsp. brown sugar	**1 can pork and beans**
1 tsp. dry mustard	**1 can red kidney beans,**
1 tsp. garlic salt	**drained**
2 Tbsp. vinegar	**1 small can lima beans, drained**

Simmer the first six ingredients in saucepan for 5 minutes. Brown bacon and onion. Combine all together in a large casserole. Bake 350° for 1 hour. May prepare ahead and refrigerate before baking.

Servings: 12
Can do ahead Linda Carver

CORN CUSTARD

3 eggs (well beaten)
¼ tsp. salt
1/3 c. sugar
2 Tbsp. corn starch
1 can cream style corn
1-1/3 c. milk

Mix ingredients together. Put in greased casserole and bake 45 minutes in 325° oven.

Kittie Mahlstadt

CREAMED ONIONS

8-9 medium size onions
1 c. thin to medium white sauce (use half and half cream instead of milk)
½ c. cracker crumbs
2 Tbsp. margarine

Precook peeled whole onions in salted water, simmering ½ hour or until not quite tender (test with toothpick). Place drained onions in a greased casserole. Pour white sauce over cooked onions; top with buttered cracker crumbs made with ½ cup crumbs and 2 Tbsp. margarine melted. Bake 325° for 1 hour or 350° for ½ hour. Serves 8-9.

Nana DeYoung

CROCK POT POTATOES

1 24 oz. pkg. hash brown potatoes
1 can cream of cheddar soup
1 c. milk
1 can cream of celery soup
1 c. sour cream
Salt and pepper

Dump all in crock pot and set on low heat for four or five hours.

Minnie K. Bates

CRUNCH POTATOES

3 or 4 large baking potatoes, sliced ½ inch thick

Melt 1/3 cup margarine in 9x13-inch pan. Turn potatoes once in butter and cover with:

¾ c. cornflakes
1½ tsp. paprika
2 tsp. salt
1½ c. shredded cheese, sharp or medium

Bake 30 minutes at 375° or until done. These can be done in the microwave covered with plastic wrap.

Baking time: 30 minutes

Dorothy Reese

DELICIOUS VEGETABLES

1½ c. carrot strips, 2 inches long
2 c. celery strips, 2 inches long
½ c. chopped onions
¾ c. chopped peppers
2 c. green beans, canned and drained
2 c. canned tomatoes, not drained
2½ tsp. salt
1½ Tbsp. sugar
3 Tbsp. tapioca

Cook carrot and celery strips until almost tender. Combine onions, peppers, green beans and tomatoes with carrots and celery in a 9x13-inch baking dish which has been greased. Mix the dry ingredients and pour over the vegetables. Cover and bake 1 hour at 350°. Stir twice during the baking time.

Servings: 8-10
Can do ahead

Beth Cheville
Jean McCluggage

ESCALLOPED CORN

1 No. 2 can of whole kernel corn, undrained
1 No. 2 can creamed corn
1 carton sour cream
½ c. melted margarine
2 eggs, beaten
1 pkg. Jiffy corn bread mix
Salt and pepper to taste

Mix all ingredients together and pour into baking dish about 10x10 inches. After 35 minutes top with ¾ cup grated cheddar cheese and bake 10 more minutes.

Vera W. Ringgenberg

GREEN BEAN AND MUSHROOM PAPRIKA

3 pkg. frozen green beans
¼ c. butter
3 shallots or green onion (finely chopped)
1 lb. mushrooms, sliced
2 Tbsp. lemon juice
1 Tbsp. paprika
1 Tbsp. flour
1 tsp. salt
Dash of Tabasco sauce
½ c. heavy cream

Cook beans, drain well. Melt butter in large skillet and saute onions until tender but not brown. Add mushrooms and lemon juice, cook stirring constantly until tender. Combine paprika, flour, salt. Add to mushroom mixture. Cook, stirring 1 minute. Add tabasco sauce and cream. Bring to boil. Cook 1 minute. Add beans, heat and blend well.

Servings: 6-8

Margaret Knott

ESCALLOPED POTATOES

1 lb. frozen hash browns
¼ c. chopped onion
1 c. cheddar cheese, grated
1 carton sour cream
1 can cream of mushroom soup

Topping:
¼ c. melted butter
¼ c. bread crumbs

Mix together all ingredients and put in 6x10x2-inch pan. Add topping. Bake at 350° for 40-45 minutes. Serves 6-8.

Mary Carter

GREEN POTATOES FROM SWEDEN

6 medium large potatoes
¾ c. light cream or sour cream
1 tsp. salt
¼ lb. butter
1 pkg. frozen chopped spinach
2 tsp. salt
¼ tsp. pepper
2 Tbsp. finely chopped chives or onions

Boil the potatoes. When tender, peel and mash (or peel, cook and mash if time is short). Add light cream, sugar, butter, salt and pepper. Beat until light and fluffy. Add 2 Tbsp. finely chopped chives or minced onion, and spinach that has been cooked and seasoned according to directions on package (use spinach juice).

Nana DeYoung

GOOD POTATOES

½ stick of butter
1 pint sour cream
2 cans cream of chicken soup
2 c. shredded cheese(mild)
1 tsp. salt
Dash of pepper
½ c. chopped onion
1 (2 lb.) bag frozen hash brown potatoes, partially thawed

Melt ½ stick of butter in 9x12-inch pan. Mix the other ingredients right in the pan. Top with crushed cereal and drizzle melted butter over all. Bake 1 hour at 350°.

Baking time: 1 hour
Can be frozen

Edith Keltner

GLORIFIED HASH BROWNS

1 large pkg. (2 lb.) frozen hash brown potatoes
1 can cream of potato soup
1 can cream of celery soup
¼ c. chopped onion
¼ c. chopped pepper
1 c. sour cream
1 tsp. salt

Pour all in greased baking pan. Sprinkle with parsley and paprika. Bake at 325° for 1½ to 2 hours.

Servings: 10-12 Sadie Fenley

FAR EAST CELERY CASSEROLE

4-6 c. diced celery
1 can slivered water chestnuts
2 Tbsp. chopped pimiento
1 can condensed cream of chicken soup
1 small pkg. slivered almonds
½ c. bread crumbs
¼ c. slivered almonds
2 Tbsp. melted butter

Mix celery, water chestnuts, pimiento and part of slivered almonds with can of condensed cream of chicken soup. Top with bread crumbs and slivered almonds mixed in melted butter. Bake in greased casserole or flat Pyrex pan at 350° for 45 minutes.

Servings: 8 Laura Shadle, LaVonne Farner

REFRIGERATOR MASHED POTATOES

5 lbs. (9-10 large) potatoes
2 3-oz. pkg. cream cheese
1 c. sour cream
2 Tbsp. butter
2 tsp. minced onion (optional)
1 tsp. salt
¼ tsp. pepper

Cook and mash potatoes. Add the remaining ingredients. Cool. Cover and place in refrigerator. (May be kept up to 2 weeks.) To use: Place desired amount in a greased casserole and dot with butter. Heat in moderate oven. Stir occasionally and remove when hot throughout. (May top with grated cheese just a few minutes before removing from oven.)

Can be frozen

Ardys Erickson

PEAS ORIENTAL

2 pkg. frozen peas (20 oz.)
1 can water chestnuts, drained and sliced
1 can sliced mushrooms, drained
1 can bean sprouts, drained
1 can mushroom soup
½ c. milk
1 can French-fried onions

Cook peas in water just enough to defrost. Drain and combine with all ingredients except onions. Bake in shallow casserole dish at 350° for 20 minutes. Sprinkle onions on top and bake another 10 minutes.

Baking time: 30 minutes
Servings: 6-8

Carol Deppe

SAVORY POTATOES IN YOUR MICROWAVE

1½ c. water
½ tsp. salt
2 tsp. butter

Place in 1½ to 2 quart casserole and cook on high 2½ minutes or until it boils. Add

½ c. milk
1½ c. mashed potato flakes

Mix well and then add

½ c. sour cream
½ tsp. onion salt
1 egg

Stir and mix well then sprinkle with shredded cheese. Cover and cook 4 minutes or until hot in your microwave. This can be made ahead and stored in refrigerator then heat 5 minutes in microwave or you can put it in conventional oven until hot.

Virginia Bunce

SPINACH CASSEROLE

2 pkg. chopped spinach
1 pkg. chopped broccoli
1 envelope dry onion soup
1 c. grated sharp cheddar cheese
2 c. sour cream

Cook spinach and broccoli according to package directions, except don't salt, and do not overcook. Drain well. Place in large bowl and add soup and sour cream. Mix thoroughly with spoon. Place in buttered 9x9-inch buttered casserole. Top with grated cheese and bake at 350° for 25 minutes.

Servings: 8-10
Can do ahead

Marcia Sontag

SWISS POTATOES

10 or 12 (or more) depending on size of amount needed of potatoes
Salt to taste
¼ lb. of butter or margarine
2 bunches of green onions
1 pint of half and half

Cook potatoes in jackets in salted water. Skin and cube when cold. Melt the butter; saute green onions. Add potatoes and brown. Add half and half, as much as needed depending on size of potatoes. Simmer. I usually boil the potatoes the day before I use. These hold well.

Jane Simon

VEGETABLE BAKE

1 20 oz. pkg. frozen cauliflower
1 10 oz. pkg. frozen cut broccoli
1 16 oz. can whole kernel corn, drained
1 17 oz. can cream style corn
2 c. shredded Swiss cheese (8 oz.)
1 10¾ oz. can condensed cream of celery soup
1 3 oz. can sliced mushrooms, drained
1½ c. soft rye bread crumbs (2 slices)
2 Tbsp. butter, melted

Cook cauliflower and broccoli according to package directions. Drain. Cut any large pieces of cauliflower in half. Combine corn, cheese and soup. Fold in cooked vegetables and mushrooms. Turn into 13x9x2-inch baking dish. Mix bread crumbs and butter. Sprinkle on top of vegetable mixture. Bake at 375° for 30-35 minutes. Let stand 10 minutes before serving. Makes 10-12 servings.

Servings: 10-12

Florence Siedelmann

VEGETABLE CASSEROLE

1 c. minute rice
Chopped onion (to own taste)
1 can cream of chicken soup
½ c. milk
1 c. cheese or Cheez Whiz

Blend these together, then add 16 oz. cooked vegetables (use package of frozen cauliflower, broccoli and carrots). Put onion on top. Bake ½ hour at 350°.

Helen Smalling

VEGETABLE MEDLEY

2-3 pkg. frozen broccoli spears
1 can sliced carrots
1 can lima beans
1 can sliced water chestnuts
1 can mushrooms
2 cans cream of mushroom soup
1 Tbsp. minced onion
1½ tsp. salt
1 tsp. dry mustard
Dash of pepper
Slivered almonds
1 c. grated cheddar or American cheese

Cook broccoli until tender. Drain and cut in bite size pieces. Drain other vegetables. Combine all but cheese and almonds. Put in shallow casserole. Top with cheese and almonds. Bake 35-40 minutes at 350°.

Servings: 10-12
Can do ahead

LaVonne Farner
Jean McCluggage

YELLOW SQUASH CASSEROLE I

3 c. yellow squash (cooked and mashed)
¼ c. milk
3 eggs (beaten)
¼ c. butter (melted)
1 tsp. onion (grated)
Salt and pepper
¼ c. buttered crumbs

Mix together and put into a greased baking dish. Set in a larger pan of hot water and bake at 350° for 1 hour.

Lenore Kelso

YELLOW SQUASH CASSEROLE II

1½ to 2 lbs. yellow squash
1 small jar pimiento, drained
1 c. sour cream
8 oz. herb flavored stuffing
1 medium onion, chopped
2 grated carrots
1 can cream of chicken soup
1 stick of margarine

Cook squash in salted water, drain and mash. Combine with half of stuffing; add soup sour cream, carrots, onion and pimiento. Mix and pour into a casserole dish. Melt margarine and stir in remaining stuffing.

Bake 350°.
Servings: 10
Can do ahead

Annette Miller

ZUCCHINI CASSEROLE I

6 c. sliced zucchini
¼ c. chopped onion
1 can cream of chicken soup
1 c. sour cream
1 c. shredded carrots
2 c. seasoned croutons
½ stick butter

Boil onion and zucchini 5 minutes and drain. Fold with the chicken soup, sour cream and carrots. Melt butter with the dressing. Put half of dressing on bottom, then above mixture, and then rest of the dressing on top. Bake in 12x7½-inch pan at 350° for 30 minutes.

Can be frozen
Servings: 6

Hallene Frank
Gladys Holtz
Helen Hull

ZUCCHINI CASSEROLE II

3 medium-size zucchini, sliced
1 medium onion, thinly sliced
1 16 oz. can tomatoes
¾ c. cracker crumbs
1 c. grated cheddar cheese
1 tsp. black pepper
1 tsp. salt

In skillet, saute onion in ¼ cup of oil. Add sliced zucchini and tomatoes. Remove from heat and add crumbs, pepper and salt. Put into a baking dish; top with grated cheese. Bake at 350° for 30 minutes.

Can be frozen
Servings: 8

Annette Miller

ZUCCHINI CASSEROLE III

4 c. zucchini, sliced thin
1 c. onion, sliced thin
2 Tbsp. butter or margarine
Bread crumbs
2 Tbsp. flour
1 c. milk
½ c. (or more, according to taste) grated cheddar or process cheese

Cook vegetables in salted water until just tender. Layer in buttered casserole. Make sauce of butter, flour, milk and cheese. Pour over vegetables. Cover with crumbs. Serves 4. Bake in 325° oven until bubbly — about 20-25 minutes.

Servings: 4

Ruth Boast

ZUCCHINI CASSEROLE IV

1 pt. small curd cottage cheese
2 egg yolks
½ tsp. salt
1 tsp. marjoram, crumbled
½ tsp. thyme
¼ tsp. tarragon

Mix above 6 ingredients

1½ lb. zucchini sliced
1 Tbsp. butter
Salt to taste
1 small onion sliced in thin wedges
1 small clove garlic, minced

Saute zucchini, onion and garlic in butter and stir until crisp. Add salt. Turn half into shallow 1½ qt. baking dish. Top with cottage cheese mixture and then remaining zucchini mixture. Sprinkle with ½ cup grated parmesan cheese. Bake uncovered 400° for 20 minutes until hot and bubbly.

Servings: 6-8

Adele Reynolds

ZUCCHINI PATTIES

1/3 c. Bisquick
¼ c. parmesan cheese
1/8 tsp. pepper
2 slightly beaten eggs
2 c. shredded zucchini

Mix all together until moistened. Drop by spoonful into hot margarine and turn once.

Servings: 4

Thelma Vittetoe

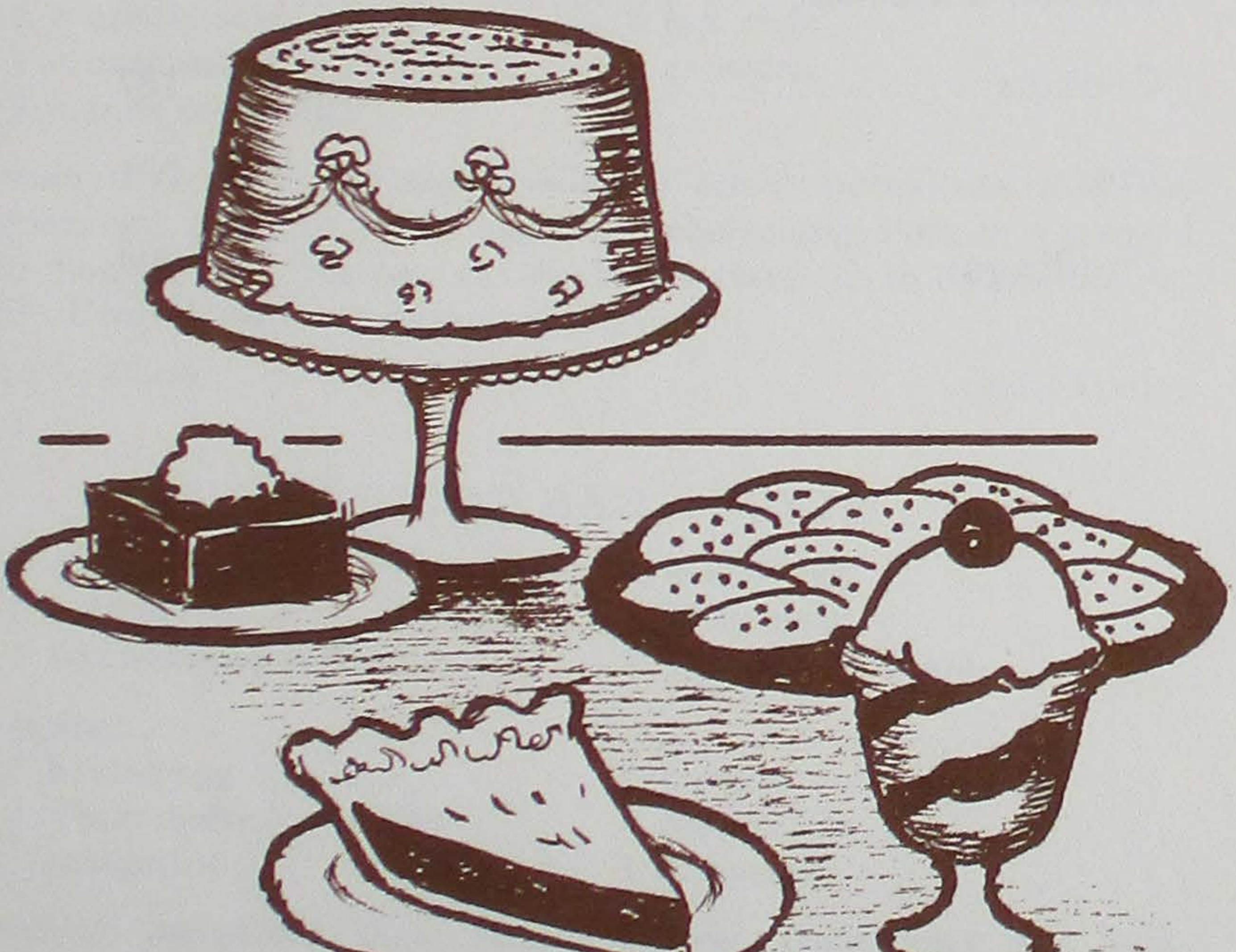
ZESTY ZUCCHINI

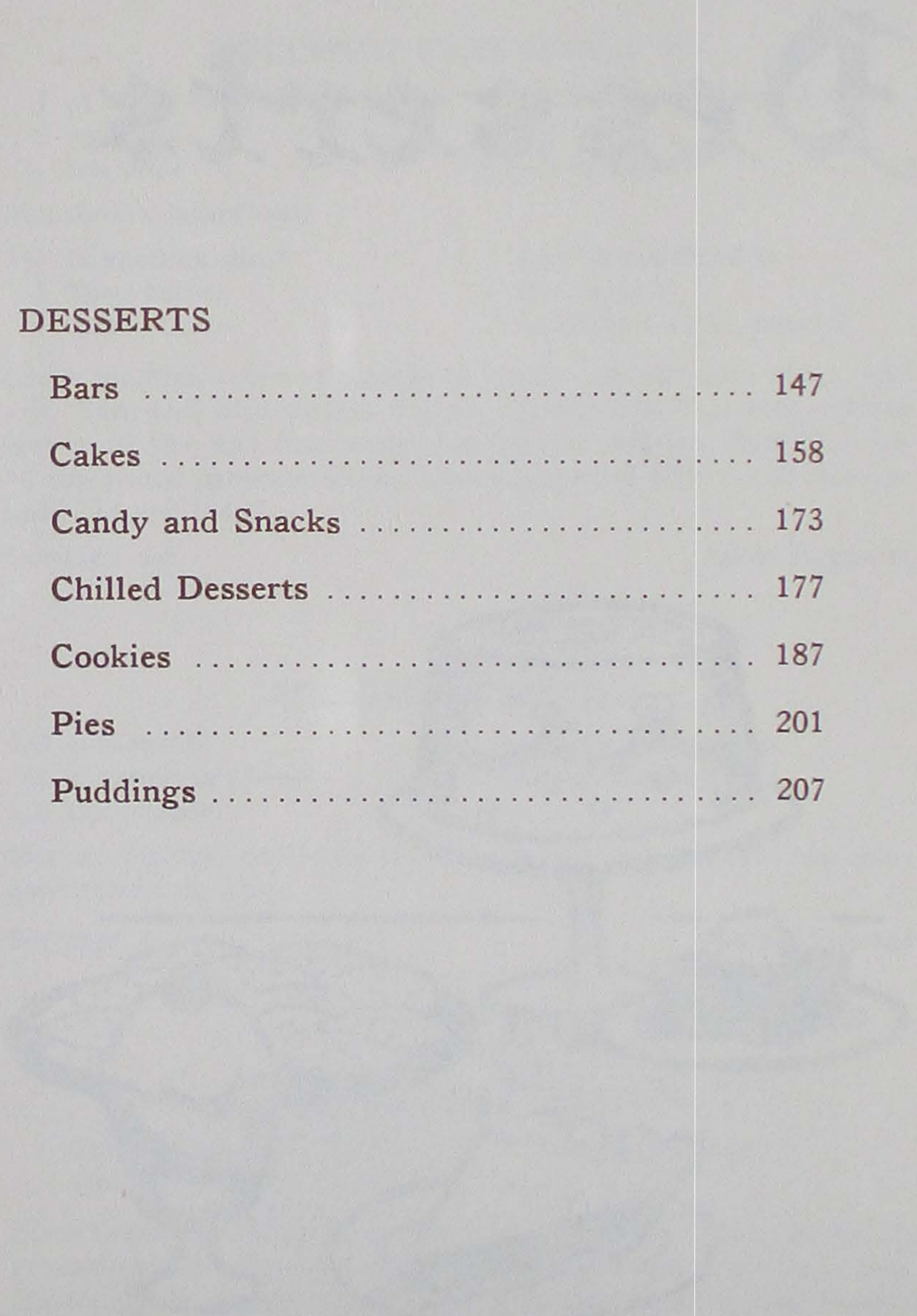
Zucchini squash
Onions
Western dressing

Slice unpeeled zucchini(s) about ¾-inch thick. Place in lightly greased skillet with about ¼ as much sliced onion as zucchini. Salt. Brown slowly on one side. Turn and drizzle about ½ tsp. western dressing (Richelieu) on each slice of zucchini. When second side is brown, it is ready to serve. (Depending on the size of the zucchini, onions, and family, I find it hard to list any measurements.)

Juanita Steele

Desserts





DESSERTS

Bars 147

Cakes 158

Candy and Snacks 173

Chilled Desserts 177

Cookies 187

Pies 201

Puddings 207

ALMOND KRISPY BARS

1¼ lb. almond bark and
1½ c. peanut butter, melted over low heat
½ box Rice Krispies
½ lb. peanuts
½ bag small marshmallows

Combine Rice Krispies, peanuts and marshmallows in large bowl. Pour melted mixture over dry ingredients and press into a buttered jelly-roll pan. Cut into 36 bars. Colored tiny marshmallows add a festive touch.

Betty Penny

APPLESAUCE BARS

1 c. sugar
¾ c. shortening
1 egg
2 c. applesauce
1 c. oatmeal
1 c. nuts (optional)
1 c. flour
½ tsp. cinnamon
½ tsp. salt
1 tsp. soda
1 c. raisins

Cream shortening and sugar. Mix all other ingredients with the beaten egg. Add this to the sugar and shortening. Pour in a greased and floured jelly roll pan 11x16 inches. Bake 30 to 35 minutes at 350°. Cool. Cut in bars. Very good frozen.

Can be frozen

Sadie Fenley

APRICOT BAR COOKIE

½ c. margarine
1 c. flour
1 tsp. baking powder
1 beaten egg
1 Tbsp. milk
8 Tbsp. apricot jam

Topping:
1 beaten egg
4 Tbsp. melted butter or margarine
1 c. sugar
1 tsp. vanilla
1 c. coconut

Combine margarine, flour, baking powder, beaten egg and milk. Spread this crumbled mixture in an ungreased 9x9-inch pan. Spread this layer with 8 Tbsp. apricot jam. Just drop it around and make a very thin layer. Mix topping ingredients and spread over the jam layer. Bake in a 350° oven for about 30 minutes. Cool and cut in squares.

Helen Cummings

BANANA HONEY-NUT BARS

2 c. flour
1 c. old fashioned rolled oats
1 c. sugar
1 c. honey
2 large eggs
2 large bananas
1 c. chopped nuts
½ tsp. salt
1 tsp. baking powder
1 tsp. soda
1 stick of margarine
1 c. shredded coconut, optional
¼ c. powdered sugar, optional

Mix all ingredients in a large mixing bowl. Honey and margarine should be at room temperature to mix easily. Measure eggs and add water to make ½ cup of liquid. Beat 10 minutes with electric beater. Add nuts. Pour into a non-stick jelly roll pan 10x14 inches and spread evenly. Bake at 350° about 35 minutes. Cool 10 minutes. Sprinkle coconut and powdered sugar over the top. When cold, cut into 1½ to 2-inch squares.

Makes 3 dozen — Cecil Wells

BUTTER BARS

1 stick margarine (melted and cooled)
1 egg
1 box yellow cake mix
2 eggs
1 lb. powdered sugar
1 large pkg. cream cheese
½ tsp. vanilla
¼ tsp. salt

Beat butter, 1 egg, and cake mix with electric mixer until crumbly. Press in bottom of 13x9x2-inch pan. Beat for 5 minutes 2 eggs, powdered sugar and cream cheese. Add vanilla and salt. Spread over first mixture and bake 350°. Cut in squares.

Baking time: 30-35 minutes. — Nina Larson

BUTTERSCOTCH PECAN BARS

Mix:

¼ c. melted butter
1¼ c. brown sugar
1 egg
1 tsp. vanilla
½ tsp. maple flavoring
½ tsp. salt

Add ½ cup flour and 1 tsp. baking powder and mix thoroughly. Spread in 7x11-inch pan. Sprinkle 1 cup pecans over top. Bake about 30 minutes in a 300° oven. Cool and cut into squares.

Baking time: 30 minutes 300° — Hazel Purviance

BROWNIES

(Large recipe)

1 lb. butter or margarine
4 c. sugar
1 Tbsp. vanilla
1 tsp. salt
8 eggs, beaten
1½ c. cocoa
3 c. flour
2 c. nuts

Frosting:

3 c. powdered sugar
¼ lb. butter or margarine
3-4 Tbsp. cocoa
2 tsp. vanilla

Cream sugar and butter. Add beaten eggs, salt and vanilla. Sift cocoa and flour together and add nuts. Divide batter between 2 jelly roll pans. Bake at 350° for 20 to 25 minutes. When cooled slightly, spread on frosting. Freezes well.

Alpha Sandage

BROWNIES WITH COCOA

1½ c. flour
¾ c. cocoa
1 tsp. salt
1 c. margarine
2 c. sugar
4 eggs, well beaten
Nutmeats, optional

Sift together dry ingredients. Cream margarine and sugar. Add eggs, beating well. Add dry ingredients and mix. Pour into greased 10x15-inch jelly roll pan and bake at 350° for 20 minutes. Do not overbake.

Lurene Spatcher

CHERRY SQUARES

¾ c. milk, scalded
1 Tbsp. sugar
1 pkg. yeast
¼ c. very warm water
4 egg yolks, slightly beaten
4 c. flour
1 c. margarine

Scald milk, cool until warm. Add sugar. Dissolve yeast in water, add to milk. Stir in beaten egg yolks. Measure flour in large bowl. Cut in margarine until coarse meal. Stir in yeast and milk. Blend thoroughly. Divide dough in half. Roll out. Place on cookie sheet, spread on 1 can cherry pie filling. Roll out remaining dough. Place on top of, cover and seal edges of dough. Make air holes. Let rise 1 hour or until double. Bake at 375° for 35 minutes. Frost.

Irene Crippen

CHERRY BARS

1 c. magarine
1½ c. sugar
4 eggs
1 tsp. vanilla
3 c. flour
1½ tsp. baking powder
½ tsp. salt
1 can cherry pie filling

Cream margarine, sugar, eggs and vanilla. Stir in dry ingredients (flour, baking powder, salt) and spread all but 1 cup of mixture in greased 9x13-inch pan. Spoon pie filling over and sprinkle with remaining 1 cup of mixture. Bake at 350° for 30 minutes. Frost with a powdered sugar frosting.

Can be done ahead and frozen

Marcella Parizek
Roseva Johnson

CHOCOLATE BROWNIES

1 stick margarine
1 c. sugar
1 large can Hershey chocolate syrup
½ tsp. salt
1 tsp. vanilla
1 c. flour
½ tsp. baking powder
4 eggs
½ c. chopped nuts, optional

Cream margarine and sugar, add chocolate syrup and eggs, beat well. Sift flour with baking powder and mix with chocolate mixture. Fold in nuts and pour into 9x12-inch pan.

Baking time: 375° 20 minutes

Mary Boehlje
Gladys Holtz

CLUB CRACKER BARS

Club crackers
1 c. brown sugar, packed
½ c. margarine
1 c. graham cracker crumbs
1 c. coconut
1 c. milk

Put layer of whole crackers in bottom of 9x13-inch ungreased pan. Mix other ingredients in a heavy sauce pan. Let come to a boil and cook about 5 minutes. Stir occasionally as it sticks easily. Remove from stove and add 1 tsp. vanilla and ½ chopped nuts. Put half of this mixture over the crackers, add another layer of crackers and press down lightly, spread with the rest of the mixture over the crackers. Chill. When thoroughly chilled, frost with your favorite chocolate frosting. Can be frozen.

Edith Keltner

CARAMEL LAYER CHOCO-SQUARES

- 14 oz. light caramels, about 40 rec. or 50 squares
- 1/3 c. evaporated milk
- 1 pkg. German chocolate cake mix
- ¾ c. butter or margarine
- 1/3 c evaporated milk
- 1 c. chopped nuts
- 1 c. chocolate chips

In heavy saucepan combine caramels and evaporated milk. Cook over low heat, stirring constantly until caramels are melted; set aside. Grease and flour 9x13-inch pan. In large mixing bowl combine dry cake mix, butter, evaporated milk and nuts. By hand stir until dough holds together. Press half dough into pan; reserve remaining for topping. Bake at 350° for 6 minutes. Sprinkle chocolate chips over baked crust; spread caramel mixture over them. Crumble reserved dough over caramel mixture. Return to oven and bake 15-18 minutes; cool slightly. Refrigerate about 30 minutes to set caramel layer. Cut into 36 bars.

Jan Bortz

CHOCOLATE MACAROON BARS

- 1 pkg. brownie mix
- 1 pkg. macaroon cookie mix
- ½ c. water
- ¾ tsp. mint flavoring
- 4 drops green food coloring

Frosting:

- ½ c. brown sugar
- 1 square baking chocolate
- ½ c. water
- 3 Tbsp. margarine
- ½ tsp. vanilla
- 1½ c. powdered sugar

Prepare brownie mix according to package directions and spread in 9x13-inch greased pan. Combine macaroon cookie mix with water, mint flavoring and food coloring. Spread on top of brownie mix. Bake 350° for 30 to 35 minutes. Cool and frost. To make frosting, combine brown sugar, baking chocolate and water in a saucepan and boil for 3 minutes. Add margarine, vanilla and powdered sugar and beat until smooth.

Dorothy Russell

FROSTED BANANA BARS

½ c. butter or margarine
1½ c. sugar
2 eggs
2 c. flour
½ tsp. salt
¾ c. sour milk
2 mashed bananas
1 tsp. soda
1 tsp. vanilla

Cream sugar and shortening together. Add remaining ingredients in order given. Spread in a greased and floured jelly roll pan. Bake 30 minutes at 375°.

Frosting:

1 c. sugar
½ c. butter or margarine
¼ c. milk

Boil 1 minute; after this cools add 1½ cups powdered sugar and spread on Banana Bars.

Can be frozen

Jeanne Wagamon

FROSTED SPICE BARS

½ c. shortening
1 c. brown sugar
1 egg
½ c. warm strong coffee
1½ c. sifted flour
½ tsp. baking powder
½ tsp. soda
½ tsp. salt
1 tsp. cinnamon
½ c. raisins
½ c. chopped nuts

Cream shortening and sugar. Add egg and mix well. Stir in strong coffee. Sift in dry ingredients and mix well. Fold in raisins and nuts. Pour into jelly roll pan (will be 1/4 to 1/3 inch thick). Bake at 350° for 10-15 minutes. Frost while still slightly warm.

Frosting:

½ c. brown sugar
½ c. white sugar
4 Tbsp. butter
4 Tbsp. milk

Boil gently for 1 minute, beat and spread.

Diane Erickson Davison

INDIANS

½ c. shortening (better with butter)	**2 eggs**
2 squares unsweetened chocolate or ½ c. cocoa	**1 c. sugar**
	1 c. flour
	1 c. nutmeats, chopped

Melt together shortening and chocolate. Beat 2 eggs, then stir in sugar. Add eggs and sugar to first mixture. Stir in flour and nutmeats and spread in 7x11-inch or 8x10-inch pan. Bake in moderate oven at 350° for 20-24 minutes. Frost immediately from oven.

Frosting: Melt together ½ square chocolate, butter, 2 Tbsp. milk or cream; add powdered sugar to spreading consistency; ½ tsp. vanilla.

Carol Deppe

K BARS

½ c. white sugar	**4 c. Special K**
½ c. white corn syrup	**1 Tbsp. butter**
¾ c. crunchy peanut butter	

Put sugar and syrup in pan, stir until mixture comes to rolling boil. Remove from heat, add peanut butter and margarine, stir until melted. Then add cereal (may use Rice Krispies). Put in greased 8x8-inch pan. Pat down.

Frosting:

3 Tbsp. margarine	**¾ c. chocolate chips**

Melt margarine, stir chips in, stir until melted. Pour over bars.

Can be frozen

Evelyn McKinney

MY FAVORITE BROWNIES

¾ c. sifted cake flour	**½ c. butter or margarine**
1 c. sugar	**2 eggs**
5 Tbsp. cocoa	**1 tsp. vanilla**
½ tsp. salt	**½ c. chopped nuts**

Sift dry ingredients into mixing bowl. Melt butter, add to dry ingredients, and add eggs and vanilla. Mix well and add chopped nuts. Grease and flour 8x8-inch pan. To substitute chocolate for cocoa use 2 1-oz. squares chocolate and 1/3 melted butter. This recipe does not have soda or baking powder.

Baking time: 325° 20 minutes

Mae Goessman

OATMEAL BROWNIES

First Part:

2/3 c. melted butter or margarine
1 c. brown sugar
2/3 c. flour
2 c. oatmeal
½ tsp. soda
½ tsp. salt

Second Part:

½ c. butter or margarine
1½ c. sugar
2 eggs
½ c. milk
1 tsp. vanilla
1-1/3 c. flour
¼ c. cocoa
¼ tsp. salt

Mix the margarine and brown sugar of the first part and add dry ingredients. Spread in the bottom of a 12½x15½-inch jelly roll pan. Mix the second part, creaming the margarine and sugar together. Add eggs, milk and vanilla, then add the dry ingredients. Mix well and pour over the first part. Bake in a 350° oven. Frost with your favorite chocolate frosting.

Baking time: 20-30 minutes
Can be frozen
Servings. 36 bars

Edith Davis

PEANUT BUTTER BARS

Bars:

2/3 c. chunky peanut butter
1 c. sugar
1 c. brown sugar
1 c. margarine
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. soda
½ tsp. salt
2 c. oatmeal

Frosting:

2½ c. powdered sugar
1 c. chunky peanut butter
½ c. butter
¼ milk (enough to make frosting spread easily)

Cream together thoroughly first 4 ingredients. Add eggs, vanilla (flour, soda, salt - sifted together). Add oatmeal. Spread in 10½x15½-inch greased pan. Bake at 350°. Do not overbake. Spread when cool, with peanut butter frosting.

Baking time: 20 minutes
Can be frozen
Servings: 24

Barb Van Slyke

PEANUT BUTTER CHOCOLATE CHIP BARS

- **½ c. sugar**
- **1/3 c. packed brown sugar**
- **¼ c. margarine**
- **1/3 c. peanut butter**
- **1 tsp. vanilla**
- **1 egg plus 2 Tbsp. water**
- **1¼ c. flour**
- **½ tsp. soda**
- **½ tsp. salt**
- **½ c. chopped nuts**
- **½ c. chocolate chips**

Cream sugars and margarine. Add peanut butter, egg, vanilla and water. Beat well. Mix in dry ingredients, nuts and chips. Spread in greased and floured 9x13-inch pan. Bake at 375° until lightly browned on top but not dry.

Dorothy Vandecar

PUMPKIN CAKE-BARS

- **3 beaten eggs**
- **1 (16 oz.) can pumpkin**
- **1 c. oil**
- **2 c. sugar**
- **1 tsp. salt**
- **1 tsp. soda**
- **2 tsp. baking powder**
- **2 tsp. cinnamon**
- **2 c. flour**
- **1 tsp. vanilla**

Frosting:

- **1 (3 oz.) cream cheese**

Beat in:

- **2 c. powdered sugar**
- **4 Tbsp. butter**
- **1 tsp. milk**
- **1 tsp. vanilla**

Mix dry ingredients; mix eggs, pumpkin, oil and vanilla; combine. Bake in jelly roll pan for 25 minutes at 350°. Frost bars when cool.

Jeanne Wagaman
Ethel Severson

RAISIN BARS

Boil together for 3 minutes:

1 c. sugar
1 c. water
½ c. butter
1 c. raisins
1 tsp. cinnamon
½ tsp. cloves
¼ tsp. nutmeg

Sift together:

2 c. flour
1 tsp. soda
½ tsp. baking powder
½ tsp. salt
1 tsp. vanilla

Cool first part of recipe, does not have to be cold. Add flour mixture and vanilla. Spread on greased 11x15-inch cookie sheet. Bake 350° oven for 15 minutes.

Rose Heubner

SALTED PEANUT CHEWS

Base:

1 pkg. yellow cake mix
1/3 c. soft butter
1 egg
3½ c. small marshmallows

Topping:

2/3 c. light corn syrup
¼ c. butter
12 oz. peanut butter chips
2 c. rice cereal
2 tsp. vanilla
2 c. salted peanuts

Combine all base ingredients except marshmallows at low speed of mixer until crumbly. Press into a 13 x 9-inch pan. Bake at 350° for 12 to 18 minutes. Remove from oven, and immediately put marshmallows on top. Return to oven for 1 to 2 minutes or until the marshmallows just begin to puff. In sauce pan, heat syrup, butter, vanilla and chips until melted and smooth. Stir in cereal and peanuts. Spoon over base and spread. Chill; cut; store covered. Keeps very well.

Edna M. Brown

TANGY LEMON SQUARES

1 c. margarine
½ c. powdered sugar
2 c. flour Blend together
and press in 9 x 13-inch pan
Bake 20 minutes, 350°

4 eggs
2 c. granulated sugar
1/3 c. Minute Maid pure
lemon juice
1 tsp. baking powder
1/3 c. flour

Beat eggs until light and fluffy. Gradually add sugar beating until thick. Add lemon juice, baking powder and flour. Put this over cooled crust and bake 20 minutes at 350°. Remove from oven and sprinkle with powdered sugar. Cut in squares when cool.

Marcia Sontag
Nina Larson

Servings: 35-40

YUMMY BARS

1 pkg. German chocolate
cake mix
½ c. melted butter
1/3 c. evaporated milk

½ c. nuts
6 oz. pkg. chocolate chips
50 caramels
½ c. evaporated milk

Mix together cake mix, butter and 1/3 cup evaporated milk. Spread half of mixture in 9 x 13-inch pan. Bake at 350° for 6 minutes. Remove from oven and add chocolate chips and nuts. Melt caramels with ½ cup evaporated milk. Pour evenly over baked chocolate mixture. Add rest of cake mixture and bake 15 minutes at 350°. Cool before cutting.

Betty M. Phillips

APPLE CAKE

1 c. sugar
¼ c. melted margarine
1 egg
1 c. flour
1 tsp. soda
¼ tsp. nutmeg — scant
¼ tsp. cinnamon
¼ tsp. salt
2 c. sliced apples
¼ c. chopped pecans

Sauce:

¾ c. sugar (½ is brown sugar)
2 Tbsp. cornstarch
¼ tsp. salt
1 Tbsp. butter
1 c. boiling water
1½ tsp. vanilla or
1-2 Tbsp. rum

Mix sugar, butter and egg. Sift and add dry ingredients. Fold in apples and pecans. Bake in a 9-inch square, greased pan 35-40 minutes at 350°. Cook sauce until thickened. Serve warm over cake.

Mary Harms

APPLE SAUCE FRUIT CAKE

1½ c. sweetened apple sauce
½ c. shortening
1 c. sugar
1½ c. pitted dates
2 c. chopped walnuts
½ c. sliced candied cherries
2 c. raisins
2¼ c. flour
2 tsp. soda
½ tsp. salt
1 tsp. cinnamon
¼ tsp. all spice
½ tsp. nutmeg

Grease two 8x4-in. loaf pans or one 9-inch tube pan. Line with foil and grease again. Combine apple sauce, shortening and sugar in sauce pan, bring to boil and cook 5 minutes, stirring-cool. Sift flour, soda, salt and spices and stir into fruit mixture, then stir into cooled apple sauce. Pour into pans. Bake at 275° 1 hour and 40 minutes for the loaf pan and 2 hours for the tube pan. Be sure to test for doneness before taking from oven. Toothpick will do it.

Cool cake on rack 30 minutes. Remove and cool completely.
Cake cuts well and tastes good the day it is baked but improves with a bit of mellowing. Wrap in foil and store.
A jigger of orange liquer, sherry or a fruit brandy improves the flavor. Pour over before storing.

Baking time: 1 hour and 40 minutes

Margaret Knott

APPLE CAKE DESSERT

2 c. sugar
½ c. butter
2 eggs
2 c. flour
1 tsp. soda
2 to 4 tsp. cinnamon
1 to 2 tsp. nutmeg
1 tsp. salt
4 c. finely chopped apples do not use food grinder
1 c. chopped black walnuts

Cream the sugar and butter. Add beaten eggs. Sift dry ingredients together and add to the batter. Add apples and nutmeats. Bake in a greased and floured 9x13-inch pan for a total of one hour. Bake at 350° for 15 minutes. Bake at 300° for the last 45 minutes. Serve warm with sauce.

Sauce:

1 c. sugar
½ c. butter
½ c. half and half
1 tsp. vanilla

Cook together over low heat stirring constantly until mixture coats spoon. Add vanilla.

Mary Vilmont

APPLE SAUCE CAKE

½ c. margarine
1½ c. granulated sugar
3 eggs
1½ c. apple sauce
½ tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
½ c. walnuts
1 c. raisins
2 c. flour
2 tsp. soda
½ tsp. salt

Cream margarine, sugar and eggs together until fluffy. Sift dry ingredients together and add alternately with apple sauce to the margarine mixture. Mix well and pour into a well-greased, floured tube pan. Bake 1 hour at 350°.

Icing:

1 stick margarine
1 c. brown sugar
¼ tsp. salt
¼ c. milk

Combine ingredients in a pan and let come to a boil for 3 minutes. Beat into this 2 1/3 c. powdered sugar until creamy. Thin with milk if too thick or add sugar if too thin. Use ½ of above ingred. if baked in tube pan. Can use layer pans.

Roselynn S. Boyles

BABY FOOD CAKE

3 eggs
1¼ c. oil
2 c. sugar
2 c. flour
1 tsp. salt
2 tsp. soda
2 tsp. cinnamon
1 small jar baby food apricots
1 small jar baby food carrots
1 small jar baby food applesauce
Nuts or raisins, optional

Mix all ingredients thoroughly. Add nuts or raisins (optional). Pour into a greased 9x13-inch pan and bake at 350° for 30 minutes. Cool and frost.

Baking time: 30 minutes 350°

Frosting:

½ stick oleo
2 3-oz. cream cheese
1 tsp. vanilla
1-2 c. powdered sugar (As needed for spreading consistency)

Betty Kepley

BEST EVER CHOCOLATE FROSTING

1-1/3 c. sugar
6 Tbsp. milk
6 Tbsp. butter
3 oz. chocolate chips

Mix sugar, milk and butter in small saucepan. Bring to rolling boil. Boil 30 seconds (no more). Remove from stove. Add chocolate chips and stir until all are melted. Pour over cake immediately. Mixture will be very thin. That's OK (do not beat as it will be too thin).

Charmaine Book

BROWNIE CUPCAKES

4 squares semi-sweet chocolate
2 sticks margarine
1½ c. nuts (or less — optional)
¼ tsp. butter flavoring
1 c. flour
1¾ c. sugar
4 eggs
1 tsp. vanilla

Melt chocolate and margarine. Add nuts and butter flavoring. Mix flour, sugar and eggs (slightly beaten). Add chocolate mixture and vanilla. Stir as little as possible. Bake at 325° 30-35 minutes. Use cupcake liners in muffin tins.

Baking time: 30-35 minutes
Can be frozen
Servings: 18-20

Jane Jorgensen

BLACK BOTTOM CUPCAKES

1 (8 oz.) pkg. soft cream cheese
1 unbeaten egg
1/3 c. sugar
1/8 tsp. salt
1 (6 oz.) pkg. chocolate chips
1½ c. sifted flour
1 c. sugar
¼ c. cocoa
1 tsp. soda
½ tsp. salt
1 c. water
1/3 c. salad oil
1 Tbsp. vinegar
1 tsp. vanilla

Combine first 4 ingredients in small bowl. Stir in chocolate chips, set aside. Combine dry ingredients. Combine water, oil, vinegar and vanilla. Add to dry ingredients, mix well. Fill muffin cups lined with paper cups, 1/3 full with chocolate batter. Top each with heaping teaspoonful of cream cheese mixture. Sprinkle with sugar. Bake at 350° F.

Baking time: 30 minutes
Can be frozen
Servings: 24

Dixie Day

BRAZILIAN CHOCOLATE CAKE

1¼ c. hot coffee
1 c. uncooked oatmeal
½ c. shortening
1½ c. sugar
1 tsp. vanilla
2 eggs
2 oz. unsweetened chocolate, melted (or ½ c. cocoa)
1½ c. sifted flour
1 tsp. soda
½ tsp. salt
6 oz. pkg. chocolate chips

Pour coffee over oats. Stir, let stand 20 minutes. Beat shortening until creamy, gradually add sugar, beating until fluffy. Blend in vanilla, eggs and chocolate. Add oats mixture, mix well. Sift together flour, soda and salt. Add to creamed mixture. Stir in chocolate chips. Pour batter into a well greased and floured bundt pan (or 9x12-inch baking pan). Bake at 350° for 50 minutes. Cool 10 minutes before removing from pan. Sprinkle with powdered sugar or frost with butter frosting.

Baking time: 50 minutes 350°

Dorothy Fulton

BUTTERMILK CHOCOLATE CAKE

In a large mixing bowl add following ingredients:

2½ c. flour	**2 eggs**
2½ c. sugar	**1 c. oil**
½ c. cocoa	**1 c. buttermilk**
2 tsp. soda	**2 tsp. vanilla**
1 tsp. salt	

Beat until well blended. Add 1 c. boiling water

Bake 350° for 50 minutes. Can make recipe for cupcakes.

Marcella Boylan

CHERRY CHOCOLATE CAKE

1 pkg. chocolate cake mix	**1 can cherry pie filling**
3 eggs	**1 Tbsp. oil**

Combine cake mix, eggs, cherry filling, and oil. Mix until well blended in mixer. Pour into greased and floured 9x13-inch pan. Bake at 350° for 35 to 40 minutes.

Frosting:

1 c. sugar	**1/3 c. milk**
5 Tbsp. butter	**1 (6 oz.) pkg. chocolate chips**

Combine in small sauce pan, sugar, butter and milk. Stir and cook one minute. Remove from heat, stir in chocolate chips until smooth. Spread on cake.

Dorothy Vandecar

CHOCOLATE CAKE

2 c. flour	**1 tsp. baking powder**
2 c. sugar	**2 tsp. soda**
¾ c. cocoa	**¼ tsp. salt**

Sift together in large bowl and add:

½ c. salad oil	**2 beaten eggs**
1 c. milk	**1 tsp. vanilla**
1 c. hot coffee	

Mix with electric mixer and pour into prepared 9x12-inch pan and bake at 375° for 25-30 minutes. Batter will be very thin.

Marcella Parizek

CHOCOLATE SURPRISE CAKE

2¼ c. flour
1 tsp. baking soda
1 tsp. baking powder
1½ c. sugar
2/3 c. shortening or butter
3 eggs
1½ tsp. vanilla
¼ tsp. salt
½ c. cocoa
1 c. water
½ to 2/3 c. sauerkraut (surprise) chopped, rinsed and drained

Cream together sugar and shortening. Add eggs, mix well, then add vanilla, salt and cocoa. Sift together flour, baking soda and baking powder. Alternating, add flour mixture and water. Fold in kraut by hand. Bake in greased and floured 9x13-inch pan at 375° for 35 to 45 minutes.

Ardys Erickson

COOKED CAKE ICING

1½ c. white corn syrup
2 egg whites
1 tsp. vanilla
Few grains of salt

Boil corn syrup 2 minutes in heavy bottom pan. Pour hot over beaten egg whites in thin stream. Add vanilla and salt. Beat with mixer on a high speed until very stiff. This stands up pretty in swirls on cake. I like to put a heavy sprinkling of coconut on top. ½ recipe covers a 9x 13-inch pan. Cook 2 minutes (same).

Can be frozen

Ernestine Safly

CRANBERRY CAKE WITH SAUCE

3 Tbsp. margarine
2 c. sugar
2 c. flour
3 tsp. baking powder
1 tsp. vanilla
1 c. milk
2 c. whole cranberries
1/8 tsp. salt

Cream margarine and sugar. Add dry ingredients alternately with milk. Stir in cranberries. Pour cake in greased 9x9-inch round pan. (If using frozen cranberries, allow more baking time.) Bake 50 minutes at 350° Serve sauce warm over cooled cake.

Sauce:

½ c. margarine, melted
1 c. sugar
½ c. cream or evaporated milk

Bring sauce ingredients to a boil.

Vivian Nelson

FESTIVE CAKE

- **3 c. flour**
- **2 c. sugar**
- **1 tsp. soda**
- **1 tsp. salt**
- **1 tsp. cinammon**
- **1 c. nuts**
- **3 eggs**
- **1 tsp. vanilla**
- **2 c. chopped firm bananas**
- **1 (8 oz.) can crushed pineapple**
- **1½ c. salad oil**

Mix and sift dry ingredients. Stir in nuts. Beat eggs slightly; combine with oil, vanilla, undrained pineapple and bananas. Add to dry ingredients. Mix thoroughly. but do not beat. Bake in 325° oven 1 hour and 20 minutes in a Bundt pan or 1 hour in 9x13-inch pan.

Frosting:

Soften 8-oz. package cream cheese and ½ c. butter or margarine to room temperature. Cream with 1 lb. powdered sugar and 1 tsp. vanilla.

Can be frozen
Servings: 15
Can do ahead

Ruth Jackson

GRASSHOPPER CAKE

- **1 white cake mix**
- **¼ c. creme de menthe syrup**
- **1 jar fudge ice cream topping**
- **1 (8-oz.) carton non-dairy whipped topping**

Mix cake according to directions. Add syrup and bake. Cool cake for 5 minutes and pour 1 jar of fudge topping on top of cake (spread). Refrigerate cake until topping is firm. Frost with 1 carton of non-dairy whipped topping mixed with ¼ c. creme de menthe syrup.

Servings: 12
Must do ahead

Kim Jordan
Barbara Van Slyke

GLAZE FOR FRUIT PIE OR FLAN CAKE

- **1 c. water**
- **1 c. sugar**
- **2 Tbsp. cornstarch**

Cook until thick. Add 2 Tbsp. gelatin matching to fresh fruit(strawberries, peaches, etc.) Cool. Pour over fruit in baked shell or in center of flan cake. Serve with topping.

Marvel Aurand

GERMAN APPLE CAKE

2 eggs
1 c. salad oil
2 tsp. cinnamon
1 tsp. vanilla
4 c. diced apples
2 c. sugar
2 c. flour
1 tsp. soda
½ tsp. salt
½-1 c. nuts

Beat eggs and salad oil until foamy. Add flour, sugar, cinnamon, soda and salt. Add diced apples and nuts. Pour into greased 9x13-inch pan.

Frosting: 2 (3-oz.) pkg. cream cheese, 3 Tbsp. melted butter, 1 tsp. vanilla, 1 - 1½ c. powdered sugar. Soften cream cheese with butter. Add vanilla. Mix in powdered sugar.

Baking time: 50-60 minutes 350° Gwen Albright

LEMON CAKE

1 pkg. yellow cake mix
4 eggs
¾ c. salad oil
¾ c. water
1 pkg. lemon gelatin (small)

Beat eggs separately and combine with rest of ingredients and beat 4 minutes. Pour into 9x13-inch pan, greased and floured and bake. Remove cake from oven and punch holes in entire cake with meat fork. Pour lemon icing (prepare while cake is baking) over top of cake, while it is still hot.

Icing: 2 c. sifted powdered sugar, 2 lemons - juice and grated rind. The icing penetrates the holes and distributes its flavor throughout the cake. Orange gelatin and juice may be used.

Baking time: 35-40 min. 350°
Can be frozen Betty Wenger

NEOPOLITAN BUNDT CAKE*

1 pkg. fudge marble cake mix
3 eggs
1 c. water
1/3 c. oil
¼ c. chopped cherries
¼ tsp. red food coloring
¼ c. chocolate chips

Prepare cake mix using eggs, water and oil as directed in basic recipe. Reserve 2 c. yellow batter. Pour remaining yellow batter into 10-inch tube pan. Combine 1 c. reserved batter with cherries and red food coloring. Spoon over yellow batter. Blend remaining yellow batter, marble pouch, chocolate chips and 2 Tbsp. water. Spoon over batter. Swirl batter in pan to marble. Bake at 350° 35-45 minutes. Cool 15 minutes before removing from pan. Dust with powdered sugar or glaze.

*This has become our family birthday cake.

Charmaine Book

PICNIC CAKE

1 c. butter or margarine
3½ c. applesauce
4 c. all-purpose flour
2 c. sugar
2 tsp. salt
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. nutmeg
½ tsp. allspice
2 c. chopped walnuts

Grease bottom only of oblong 8x12x2-inch pan. Heat butter and applesauce together in large saucepan over medium heat until butter is melted, stirring occasionally. Remove from heat. Mix and sift flour, sugar, salt, baking soda and spices, blend in thoroughly. Stir in walnuts. Pour batter into prepared pan, spreading evenly. Sprinkle top surface with streusel topping. Bake at 350° for 45 minutes, or until cake tests done.

Streusel topping:

¼ c. flour
½ c. sugar
¼ c. cornflake crumbs
½ tsp. cinnamon
2 Tbsp. butter or margarine

Combine flour, sugar, cornflake crumbs and cinnamon. Cut in butter until mixture is crumbly.

Judy Roe

MANDARIN ORANGE CAKE

1 c. white sugar
1 c. flour
1 egg
½ tsp. salt
1 small can Mandarin oranges, drained
1 tsp. soda
1 tsp. vanilla

Topping:

¾ c. brown sugar
3 Tbsp. margarine
3 Tbsp. milk

Combine all ingredients in one bowl and beat 2½ to 3 minutes. Bake for 30-35 minutes at 350° in an 8-inch greased pan. Bring topping ingredients to a boil and pour over hot cake. Serve plain or with whipped topping.

Servings: 9 — Laura Shadle

PINEAPPLE PUDDING CAKE

1 pkg. yellow Jiffy cake mix

Substitute pineapple juice for water. Bake in greased 9x13-inch pan 25-30 minutes in 350° oven.

When cool top with the following:

2 pkgs. vanilla instant pudding
3 c. milk
1 (6-oz. pkg. cream cheese
2 c. crushed pineapple

Soften cream cheese, gradually add milk. Add pudding mix. Beat 2 minutes at low speed. Fold in the drained pineapple. Spread on cake and chill.

Edith Powers

POPPYSEED CAKE

1 pkg. yellow cake mix
1 pkg. instant coconut pudding
4 eggs
½ c. oil
1 c. very warm water
1/3 c. poppy seeds

Glaze:

1/3 c. melted margarine
2 c. powdered sugar
2 - 4 tsp. hot water
1½ tsp. vanilla

Mix all ingredients. Pour into greased and floured bundt pan. Bake 50-60 minutes at 350°. Cool in pan about 10 minutes. Turn onto plate and frost with the above glaze.

LaVonne Farner

OATMEAL CAKE

1 c. brown sugar
1 c. white sugar
2 eggs
1½ c. flour
1 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
½ tsp. salt

Pour 1¼ c. boiling water over 1 c. oatmeal and 1 stick margarine. Let stand 20 minutes. Add brown sugar, white sugar and eggs. Sift in flour, cinammon, soda, baking powder and salt. Mix well but DO NOT BEAT. Bake in greased 9x13-inch pan for 25-30 minutes at 350°. While still warm, frost with: 1 stick margarine, 1 cup coconut, ½ c. brown sugar, 1 tsp. vanilla and ½ - 1 c. chopped pecans. Return to oven for 5 minutes.

Diane E. Davison

SCOTCH CAKE OR BUTTERMILK BROWNIES

2 c. sifted all-purpose flour
2 c. sugar
½ tsp. salt
½ c. margarine
½ c. shortening
¼ c. unsweetened cocoa
1 c. water
2 eggs, slightly beaten
½ c. buttermilk
1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla

Preheat oven to 350°. Into large bowl, sift flour with sugar and salt; set aside. Grease a 13x9-inch baking pan. In a saucepan, combine ½ c. margarine, the shortening, cocoa and 1 c. water; bring to boiling. Pour over the flour mixture. Add eggs, buttermilk, soda. cinnamon and vanilla. Beat just until smooth. Pour into prepared pan. Bake 40 to 50 minutes or until surface springs back when lightly touched. This can be baked in a greased jelly roll pan and baked 20 minutes at 400°.

Icing:

½ c. margarine
¼ c. unsweetened cocoa
6 Tbsp. milk
1 (16 oz.) pkg. powdered sugar
1 tsp. vanilla
2 c. flaked coconut (optional)
1 c. chopped nuts

While cake is baking, make icing. In medium saucepan, combine margarine, cocoa and milk. Bring just to boiling. Remove from heat and add sugar and vanilla. Beat until smooth. Stir in coconut and nuts. Spread over hot cake as soon as it is removed from oven. Cool on wire rack.

Betty Wenger
Helen Smalling

Servings: 15

RHUBARB CAKE

½ c. sugar
1 c. brown sugar
½ c. shortening
1 egg
2 c. flour
½ tsp. salt
1 tsp. soda
1 c. buttermilk or sour milk
1½ c. finely chopped rhubarb
Topping:
¼ c. sugar
1 tsp. cinnamon

Mix first four ingredients. Add remaining ingredients alternating dry and liquid. Lastly add rhubarb. Pour into 9x13-inch pan. Mix together sugar and cinammon and sprinkle on top. Bake at 350° for 45 minutes. Serve with ice cream or whipped topping.

Can be frozen

Lois Moses

7-UP POUND CAKE

2 sticks butter
½ c. vegetable shortening
3 c. sugar
5 eggs
1 tsp. lemon extract
1 tsp. vanilla extract
1 tsp. butter extract
3 c. all-purpose flour
1 c. plus 2 Tbsp. 7-Up
Dash of salt

Cream butter and shortening with sugar. Add eggs one at a time, beating well after each addition. Add extracts, mix well. Add flour and 7-Up alternately, beating after each addition. Mix in salt with the flour. Bake in a 12 cup greased and floured tube pan at 325°. Baking time: 1¼ - 1½ hours

Can be frozen
Servings: 12

Annette Miller

SOUTHERN FRUIT CAKE

1 lb. dates
1 lb. pecans
4 oz. candied cherries
4 oz. candied pineapple
1 can sweetened condensed milk
¼ c. flour (that's all)

Mix ingredients in floured angel food pan and bake 45 minutes at 350°. When cool, wrap in foil and store in refrigerator. Keeps several months. Serve in tiny slices on candy and cookie trays or serve small portions as a dessert with lemon or hard sauce.

Must do ahead

Leatha Hansen

STRAWBERRY SHORTCAKE

2 c. sifted flour
3 tsp. baking powder
1/3 c. sugar
1/3 c. milk
1 egg, beaten
¾ tsp. salt
½ c. butter

Sift flour, baking powder, salt and sugar into mixing bowl. Cut in butter with pastry blender until like coarse meal. Add milk and beaten egg, mix lightly but thoroughly with fork. Form into a ball and press into greased 9-inch layer pan. Bake in 450° oven for 12 to 15 minutes, until golden brown.

Servings: 9 Bernice Dibble

TOPPING FOR YELLOW OR WHITE CAKE

20 oz. can crushed pineapple (drain)
5½ oz. pkg. vanilla instant pudding
12 oz. pkg. non-dairy whipped topping
8 oz. pkg. cream cheese (softened)
2 c. milk

Add milk to pudding mix, beat, then add softened cream cheese. Continue beating until thick. Spread on cake. Spread drained pineapple over pudding mix, then cover with the whipped topping. Refrigerate until it is to be served.

Servings: 15 or 18
Can be frozen Grace Davis

WOWIE CAKE

1 c. sugar
1½ c. flour
½ tsp. salt
¼ c. cocoa
1 tsp. baking soda
1 Tbsp. vinegar
1/3 c. salad oil
1 tsp. vanilla
1 c. cold water

Sift first 5 ingredients into ungreased 9-inch square baking pan. Add remaining ingredients and stir until smooth. (Nice to frost with butter-powdered sugar frosting.) Bake 35 minutes at 350°.
Baking time: 35 minutes

Servings: 9 or 12 Maggie Lewis

UGLY DUCKLING PUDDING CAKE

1 pkg. (2 layer) yellow cake mix
1 pkg. lemon instant pudding
1 16-oz. can fruit cocktail with syrup
1 c. coconut
4 eggs
¼ c. oil
½ c. brown sugar
½ c. chopped nuts

Butter glaze:

½ c. butter or margarine
½ c. granulated sugar
½ c. evaporated milk

Beat together all ingredients except sugar and nuts for 4 minutes. Pour into greased floured 9x13-inch pan. Sprinkle brown sugar and nuts over top. Bake 325° for 45 minutes. Cool 15 minutes. Spoon hot glaze over warm cake.

Butter glaze: Place ingredients in saucepan. Boil 2 minutes. Stir in 1¼ c. coconut; or you can serve with frozen non-dairy whipped topping.

Servings: 12-16

Hazel M. Likely

ZUCCHINI-CARROT CAKE

2 eggs
1 c. sugar
2/3 c. oil
1¼ c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt
1 c. grated carrots
1 c. grated zucchini — drained and squeezed
½ c. chopped nuts

Beat eggs with sugar until frothy. Gradually beat in oil. Add dry ingredients and beat at high speed 4 minutes. Stir in carrots, zucchini and nuts. Pour into greased 9-inch square pan. Bake at 350° for 35 minutes or until top springs back when touched.

Frosting: In small mixer bowl, blend a 3-oz. pkg. softened cream cheese and 3 Tbsp. margarine. Add 2 c. powdered sugar and 1 tsp. vanilla. Beat until smooth and spread over cooled cake.

Virginia McFarland

UPSIDE DOWN CHOCOLATE CAKE

1 c. brown sugar
¼ c. cocoa
2 c. water
15 marshmallows
1 pkg. German chocolate or chocolate malt cake mix

Melt marshmallows with brown sugar, cocoa and water. Put this mixture in 9x13-inch cake pan. Make cake according to package directions. Pour over the first mixture. Bake 45 minutes at 350°.

Laveign Hansen

WELLESLEY FUDGE CAKE

4 sq. unsweetened chocolate
½ c. sugar
½ c. water
2 c. sifted flour
1 tsp. soda
½ tsp. salt
½ c. shortening
1¼ c. sugar
3 eggs
2/3 c. milk
1 tsp. vanilla

Place chocolate and water in top of double boiler and stir over boiling water until chocolate is melted. Add ½ c. sugar and cook over direct heat 2 minutes. Cool to lukewarm. Sift flour, soda and salt together. Cream shortening. Add sugar gradually; cream until light and fluffy. Add eggs one at a time, beating until smooth. Add flour mixture and milk alternately, beating until smooth. Add vanilla and chocolate mixture. Bake in layer pans (I use three) at 350° for 40 minutes.

Frosting:

3 sq. chocolate
3 Tbsp. butter
1/3 c. powdered sugar
7 Tbsp. light cream
Dash of salt
1¾ c. powdered sugar
1 tsp. vanilla

Melt chocolate and butter. Add sugar and cream and dash salt. Beat until smooth. Cook over low heat until it bubbles up well around edges. Add vanilla and 1¾ c. powdered sugar. Beat smooth. Cool until thick enough to spread.

I first tasted this rich, moist cake at the Williamsburg Lodge in Williamsburg, Virginia in 1940. A few years later I found the recipe, and ever since it has been the family's favorite birthday cake.

Betty Kirkham

CARAMEL CORN

8 quarts popped corn
2 sticks margarine or butter
2 c. brown sugar
½ c. white syrup
1 tsp. vanilla
1 tsp. butter flavoring
1 tsp. burnt sugar flavoring
½ tsp. baking soda
1/8 tsp. cream of tartar

Boil margarine, sugar and syrup for three (3) minutes. Remove from heat and add the remainder of ingredients. Pour mixture over the corn and stir. Put corn on cookie sheet or other pan and bake in oven for 1 hour at 225°. Stir occasionally.

Baking time: 1 hour

Oliver A. Knott

BUCKEYES

2 lb. confectioners' sugar
3 tsp. vanilla
1 lb. margarine (not butter)
2½ c. peanut butter
2 large bags chocolate chips

Mix together until creamy: confectioners' sugar, margarine, peanut butter and vanilla. Roll into small balls. Refrigerate at least 1 hour. Melt chocolate in double boiler. Using a toothpick, dip the balls in chocolate leaving a small circle of peanut butter showing to look like a "Buckeye." Set on waxpaper covered cookie sheet to harden. The toothpick hole should be smoothed over before serving the Buckeyes.

Molly Paige

CHOCOLATE BALLS

1 stick margarine
1 lb. powdered sugar
14 oz. chunky peanut butter
3½ c. Rice Krispies
9 Hershey candy bars
¼ cake paraffin

Melt margarine. Stir in powdered sugar, peanut butter. Mix with hands. Add Rice Krispies. Form into 1-inch balls, makes about 50. Put in freezer on a tray until frozen. Melt candy bars and paraffin in top part of double boiler. Dip the frozen balls in the chocolate and let cool on waxed paper. These freeze well.

Evelyn Bishop

CHOCOLATE POPCORN BALLS

"A 4th grade church school favorite"

5 c. popped corn (keep corn crisp in oven while making the rest)
½ c. white sugar
½ c. light corn syrup
½ c. crunchy peanut butter
½ tsp. vanilla
1 c. chocolate chips

Combine sugar and syrup in saucepan. Cook, stirring constantly until full rolling boil. Remove from heat and stir in peanut butter and chocolate chips until chips are melted. Pour over popcorn. Butter hands and form in balls.

Following the steps above, this can be done in your microwave also.

Kay Baker

COCOA MINTS

3 oz. pkg. cream cheese (room temperature)
3 tsp. cocoa
½ tsp. vanilla
2½ c. powdered sugar

Beat cream cheese until soft. Add cocoa and vanilla. Beat and add sugar and mix. Then knead. (The firmer the dough, the better the imprint from the candy mold.) Roll a piece into small ball. Dip one side into granulated sugar. Place sugar side down into mold. Press. Unmold onto wax paper. Turn when top is dry.

Roselynn S. Boyles

GLAZED PECANS

1 egg white, beaten stiff
1 tsp. sugar
1 tsp. salt
1 tsp. milk
1 tsp. water
13 oz. pecans

Mix ingredients except pecans; add nuts and stir until well coated. Spread in rimmed baking sheet. Bake at 250° 1 hour, stirring and turning every 15 minutes.

Hazel McDonald

HOT FUDGE SAUCE

2 sq. unsweetened chocolate
1 stick butter
1 (13-oz) can evaporated milk
2 c. sugar

Melt chocolate and butter over low heat. Add evaporated milk and sugar. Bring to boil slowly and let boil for 3 minutes.

Jan (Patterson) Glaser

LOUISIANA VANILLA CREAM FUDGE

3 c. sugar	**¼ c. butter**
1 c. light corn syrup	**½ c. flour**
2 c. cream (I use half 'n' half)	**2 c. chopped pecans**

Butter a 13x9-inch pan; set aside. Blend together thoroughly in a 3-qt. saucepan the sugar, corn syrup and cream. Bring mixture to boiling over medium heat, stirring until sugar is dissolved. Put candy thermometer in place. Cook until it reaches 234° F. or until soft ball stage forms in very cold water; remove from heat while testing. Set aside to cool for 5 minutes. Blend in butter and beat until mixture begins to thicken (approx. 5 minutes). Next blend in flour. Beat until creamy and thick (about 15 minutes). Stir in chopped pecans and pour in greased pan.

Kay Baker

MICROWAVE CARAMEL CORN

¾ c. sugar	**½ c. water**
¾ c. brown sugar	**1 tsp. white vinegar**
½ c. light corn syrup	**¼ tsp. salt**

Combine and cook to hard ball (260°), stirring about every 3 to 4 minutes. In about 15 to 20 minutes, remove and stir in ¾ c. oleo. Pour over 8 c. popped corn. Spread on cookie sheet until set.

Evelyn Bishop

PEANUT CLUSTERS

12 oz. chocolate chips or butterscotch chips	**½ c. peanut butter (creamy or chunky)**
1 c. salted Spanish peanuts	

Melt chips with peanut butter. Mix in salted Spanish peanuts well. Drop by teaspoonful on waxed paper. Let cool.

Alice Griffith

PEANUT CUPS

1 18½ oz. jar super chunk peanut butter
½ c. margarine (melted)
1 lb. powdered sugar
3 c. Rice Krispies

Mix well, press in buttered pan or miniature muffin pans.

1 large pkg. chocolate chips
¼ c. margarine (melted)

Spread over mixture and chill.

Lorraine Dresser

POPSICLES

1 pkg. gelatin (any flavor)
1 pkg. Kool-Aid
1 c. sugar
2 c. hot water
2 c. cold water

Dissolve gelatin in hot water, add sugar and Kool-Aid. Stir. Add cold water. Mix and put in ice cube trays or popcicle holders. Freeze.

Brian Fiscus

ANGEL DELIGHT

1 c. sugar
2 c. milk
2 egg yolks
1 pkg. lemon gelatin
2 egg whites, beaten stiff
2 c. cream, whipped
1 #2 can crushed pineapple (drained)
1 loaf angel food cake
1 c. walnuts, broken
8 oz. bottle maraschino cherries, drained and quartered

Cook sugar, milk and egg yolks in double boiler until mixture will coat spoon. Sir gelatin into hot mixture. Cool, and fold in stiffly beaten egg whites. Chill until it begins to set. Then fold in whipped cream and pineapple. Tear ½ cake into small pieces and place a layer in cake pan. Add gelatin-custard mixture. Add the rest of the cake bits, then a layer of custard. Top with nuts and cherries. Chill overnight. Fills a large loaf cake pan.

Servings: 15-18
Must do ahead

Geraldine Mattox

BUTTERFINGER DESSERT

10 graham crackers
10 soda crackers
1 stick margarine
¼ c. sugar
1 qt. vanilla ice cream
2 boxes instant vanilla pudding
2 c. milk
1 small carton non-dairy whipped topping
2 Butterfinger candy bars

Crush crackers. Add melted margarine and sugar. Press into 9x13-inch pan. Mix milk with pudding until slightly set. By hand, add softened vanilla ice cream to pudding and pour over crumbs. Let stand in refrigerator.

Topping: Spread on carton of non-dairy whipped topping, then crush 2 Butterfinger bars and sprinkle on top. (If making the day before, put candy bars on top the day of serving. They sometimes melt.)

Can do ahead
Can be frozen

Ardys Erickson

CHERRY DELIGHT

2 c. crushed vanilla wafers
2 sticks butter or margarine, melted
1 8 oz. pkg. cream cheese
½ c. powdered sugar
1 tsp. almond extract
½ pt. whipping cream or non-dairy whipped topping
2 cans cherry pie filling
1/3 c. sugar

Combine crushed vanilla wafers and melted margarine. Press into bottom of 8x12-inch pan or a little larger. Chill a few minutes. Beat the cream cheese with the powdered sugar. Fold the whipping cream or non-dairy whipped topping into the cream cheese mixture. Whip until the consistency of whipped cream. Spread over the crust. Combine 2 cans cherry pie filling with 1/3 c. sugar and flavoring. Spread over the cream mixture. Chill several hours.

Servings: 12 to 15 — Janet Wells

DESSERT SALAD

Box lime gelatin — dry
1 lg. cottage cheese (small curd)
1 lg. can crushed pineapple (drain well)
1 lg. carton non-dairy whipped topping
Nuts

Mix dry gelatin and pineapple, add cottage cheese, and non-dairy whipped topping. Set over night.

Servings: 8 to 12
Must do ahead — Gertrude Sargent

ENGLISH TRIFLE

Cake — angel food, white, yellow or jam roll (any amount)
1 packet gelatin, red or green, mix as directed
Fruit — either fruit cocktail or sliced peaches or mandarin oranges or pineapple tidbits. May top with banana slices
2 c. (1 pkg.) vanilla pudding
1 c. whipping cream or non-dairy topping

Cut cake in chunks and lay in bottom of a pretty dish. Pour gelatin over cake. Add fruit except bananas. Chill until set. Slice banana and lay on top, immediately cover with 2 cups lukewarm vanilla pudding. Poke pudding down into cake with a fork. Refrigerate. Top with whipped cream and sprinkle with candy decorations before serving.

Dorothy Fulton

DELIGHTFUL SURPRISE

- **¾ c. vanilla wafers, crushed**
- **3½ Tbsp. butter (melt)**
- **2 Tbsp. sugar**
- **A few chopped nuts**
- **1 qt. vanilla ice cream**
- **2 Tbsp. lemon juice**
- **½ tsp. grated peel**
- **½ c. sugar**
- **3 Tbsp. butter**
- **1 egg, beaten**
- **1 small carton non-dairy whipped topping**

Blend wafers, melted butter, sugar and nuts. Pat into a 9x9-inch pan and put into freezer until firm. Soften ice cream and spread over crumb crust. Put back in freezer until firm. Cook over low heat, lemon juice, peel, sugar, and butter. Remove from heat and add beaten egg, and cook again until thick, stirring constantly. Cool and spread over the ice cream. Spread or garnish with non-dairy whipped topping.

Lurene Spatcher

FRENCH CHERRY TARTS

- **½ tsp. cream of tartar**
- **Pinch of salt**
- **3 egg whites**
- **1 c. plus 2 Tbsp. sugar**
- **1 c. crushed Saltine crackers**
- **1 envelope non-dairy dessert topping**
- **½ c. chopped nuts**
- **2 tsp. vanilla**
- **¼ tsp. cinnamon**
- **1 3 oz. pkg. cream cheese**
- **½ c. powdered sugar**
- **1 can cherry pie filling**

Sprinkle cream of tartar, and salt over egg whites. Beat until stiff. Fold in sugar gradually. Fold in cracker crumbs, nuts and tsp. vanilla and cinnamon. Pour in greased 7x9-inch pan. Bake at 250° for 25 minutes. Cool. Cream cheese, add powdered sugar, remaining 1 tsp. vanilla. Whip dessert topping, add to cream cheese mixture, pour over crust. Chill overnight. Spoon pie filling over top and serve with additional dessert topping if desired.

Ethel Walter

FRESH PEACH OR RASPBERRY TORTE

½ c. shortening
½ c. sugar
½ tsp. vanilla
4 egg yolks
1 c. flour
Dash of salt
1 tsp. baking powder
1/3 c. milk

Meringue:

4 egg whites
1/8 tsp. cream of tartar
¾ c. sugar
¾ c. chopped pecans

Cream sugar, shortening and vanilla. Add egg yolks (1 at a time), beat mixture until fluffy. Add sifted dry ingredients alternately with milk. Divide batter and spread into 2 greased 8 or 9-inch pans and cover with meringue. Add cream of tartar to egg whites and beat until stiff. Gradually add sugar, beat until glossy. Stir in pecans. Spread over cake mixture and bake 1 hour at 300°. Store in dry place.

Filling and frosting: Whipped topping — A quart of fresh raspberries or sliced and sweetened peaches.

When cake is cooled, loosen but leave in pans until ready to serve. To serve — Place one layer of torte on large serving plate, spread with generous amount of whipped topping and top with fruit. Place second layer on top of first and repeat layers of whipped topping and fruit. Cut in wedges and serve.

Baking time: 1 hour at 300°
Servings: 16 small or 12 large

Karen Mannes

FROZEN PUMPKIN DESSERT

2 c. pumpkin
1 c. sugar
1 tsp. salt
1 tsp. ground ginger
1 tsp. cinnamon
½ tsp. nutmeg
½ gal. vanilla ice cream, softened
36 ginger snaps, crumbled

Combine pumpkin, sugar, salt and spices. In a chilled bowl fold pumpkin mixture into ice cream. Line bottom of 13x9-inch pan with half or more of ginger snaps, top with ice cream mixture, sprinkle with rest of crumbs. Freeze 5 hours or more. Top with whipped cream and nuts, if desired.

Servings: 18
Must do ahead
Can be frozen

Helen S. Hoover

FROZEN MOCHA TOFFEE DESSERT

8 Ladyfingers split
(Pepperidge Farm good)
2 Tbsp. instant coffee crystals
1 Tbsp. boiling water
1 qt. vanilla ice cream
4 chocolate covered toffee bars
(frozen and crushed)
½ c. whipping cream
2 Tbsp. white Creme de Cacao
(or non-dairy whipped
topping instead of above)

Line bottom and 2-inch up sides of 8-inch spring-form pan with split ladyfingers — cutting to fit. Dissolve coffee crystals in boiling water. Cool. Stir together coffee, ice cream and candy. Spoon over Ladyfingers. Cover and freeze. Before serving, combine cream and creme de cacao; whip to soft peaks (non-dairy whipped topping may be used instead). Spread over top and garnish with crushed Toffee Bar.

Servings: 8-10
Must do ahead
Can be frozen

Peg Lowary

HOME-MADE ICE CREAM

5 eggs (beaten)
2 c. sugar
2 Tbsp. vanilla
4 c. cream
6 c. milk
½ tsp. salt

Mix and put in electric or crank freezer for 20-30 minutes.

Gladys Holtz

ICE CREAM CRUNCH DESSERT

2½ c. crushed Rice Krispies
1 c. flaked coconut
½ c. chopped nuts
1 c. brown sugar
1 stick melted butter
½ gal. ice cream

Mix first five ingredients. Put half of mixture in greased 9x13x2-inch pan. Soften ice cream at room temperature, stirring until smooth. Spread ice cream over crumb mixture. Top with remaining crumb mix. Freeze.

Servings: 15
Must do ahead
Can be frozen

Sue Converse

HEALTHY WHIPPED CREAM SUBSTITUTE

½ c. non-fat dried milk
½ c. ice water
1 egg white
1 Tbsp. lemon juice
½ tsp. vanilla
¼ c. sugar

Chill small bowl and combine in it: dried milk, water and egg white, beating at high speed. Add lemon juice and beat a minute more. Gradually add vanilla and sugar beating until fluffy. Since this topping doesn't keep its form as long as other types, it is best made close to serving time. Unused portion may be frozen. Makes 4 cups.

Barbara Norris

FRUIT AND NUT CHEESECAKE

(for the holidays)

¼ c. butter or margarine
1 c. graham cracker crumbs
¼ c. sugar
2 (8-oz.) pkgs. cream cheese, softened
1 can sweetened condensed milk
1 envelope unflavored gelatin
¼ c. lemon juice
1-1/3 c. mincemeat
½ c. chopped nuts
1 Tbsp. grated lemon rind
1 c. (8 oz.) whipping cream, whipped

In saucepan, melt butter; stir in crumbs and sugar. Pat firmly on bottom of 9-inch springform or 9-inch square pan, chill. In large mixing bowl, beat cheese until fluffy; add sweetened condensed milk, beating until smooth. In small saucepan, soften gelatin in lemon juice; heat and stir until dissolved. Add to cheese mixture with mincemeat, nuts, and rind; mix well. Thoroughly fold in whipped cream; turn into prepared pan. Chill 3 hours or until set. If desired, garnish with sour cream and additional nuts. Refrigerate leftovers. To make ahead: Line sides of springform pan with waxed paper; proceed as directed but do not garnish. Wrap entire pan tightly; freeze. Thaw in refrigerator; remove sides of pan before serving. Garnish.

Servings: 12
Can do ahead
Can be frozen

Cyndy Kaufman

LEMON CHEESE DESSERT

2½ c. graham cracker crumbs
1/3 c. margarine
1 pkg. lemon gelatin (3 oz.)
1 c. hot water
1 (8 oz.) pkg. cream cheese
1 c. sugar
1 tsp. vanilla
1 (13 oz.) can chilled evaporated milk

Melt margarine and mix in graham cracker crumbs. Line bottom of 7½x12-inch pan with crumb mixture. Mix gelatin with hot water and let cool for 15 minutes. Cream the package of cream cheese with sugar. Add vanilla and mix with gelatin. Whip chilled evaporated milk in chilled bowl with electric mixer, beaters chilled, until milk is thick. Fold the gelatin cheese mixture slowly into whipped milk until mixed. May add a few drops yellow food coloring. Pour onto crust and chill.

Must do ahead — Beth Cheville

LEMON ICE CREAM PIE

6 Tbsp. butter (soft)
1 c. flour
¼ c. powdered sugar
2 eggs, beaten
¾ c. sugar
2 Tbsp. flour
3 Tbsp. lemon juice
Grated lemon peel
1 qt. vanilla ice cream
1 can (6 oz.) frozen lemonade
1 c. whipping cream
8 thin slices of lemon

Make shortbread crust by blending butter, flour, powdered sugar. Press into pie pan and sides (9-inch). Bake 15 minutes at 325°. Mix eggs, sugar, 2 Tbsp. flour, lemon juice and grated peel from lemon. Pour over hot crust and bake 20 minutes longer. Remove and cool. Fill with soft ice cream and frozen lemonade that have been mixed together. Freeze. Beat cream with 2 Tbsp. sugar and 1 tsp. vanilla. Spread over top and freeze 3 hours. You can eliminate the whipping cream. Can decorate each piece with lemon slices.

Baking time: 35 minutes
Servings: 8
Has to be frozen — Jo Ann Burgason

LEMON DESSERT

1½ c. flour
1½ c. soft margarine
2/3 c. nuts (chopped fine)
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 c. non-dairy whipped topping
3 (3¾ oz.) pkg. instant lemon pudding
4 c. milk

Mix flour, margarine, and nuts. Pat down in 9x13-inch pan and bake at 350° for 25 minutes. Cream the powdered sugar and cream cheese. Fold in the non-dairy whipped topping. Spread on the cooled crust. Mix together the instant lemon pudding and milk and beat 2 minutes. Spread on top of the cream cheese layer. Top with whipped topping and sprinkle with nuts. Refrigerate. One large container of non-dairy whipped topping is needed.

Laura Knapp

LEMON PUDDING ROLL

3 eggs
1 c. sugar
¼ c. cold water
1 tsp. vanilla
1 c. flour
2 tsp. baking powder
½ tsp. salt

Combine ingredients in order given. Pour into a wax paper lined cookie sheet with sides. Bake at 375° for 12-15 minutes. Put powdered sugar on a towel and dump cake on it. Roll cake while warm and let cool. Unroll and spread with cool lemon pudding. Re-roll and chill thoroughly. (May use canned lemon pie filling.) Cut in slices and top with whipped topping.

Baking time: 12-15 minutes 375°
Can do ahead

Geraldine Glenn (Jerrie)

LIME DELIGHT DESSERT

1 (14½ oz.) can evaporated milk
1 pkg. lime gelatin
1¾ c. hot water
1 c. sugar
¼ c. lime juice
2 c. chocolate wafer crumbs
½ c. melted margarine

Chill milk; dissolve gelatin in hot water, chill until partially set. Whip until fluffy, stir in sugar and lime juice. Whip chilled milk, fold into gelatin mixture. Combine crumbs and melted margarine, press into bottom of pan. Pour gelatin mixture over crumbs. Chill.

Virginia Cross

PINEAPPLE SHERBET

Juice of 2 lemons
2 c. sugar
2/3 c. crushed pineapple and juice
2 c. half and half
1½ c. whole milk
2 tsp. vanilla

Mix lemon juice, sugar, pineapple and juice. Let stand at room temperature one hour. Then mix half and half, milk and vanilla. Mix all together in large aluminum pan. Put in freezer. Remove every half hour and mix well for several hours. Store in plastic container.

Lila Randles

PRETZEL DESSERT

Crust:

2-2/3 c. coarsely rolled pretzels
1½ sticks margarine, melted
3 Tbsp. sugar

Combine and press into a 9x13-inch pan. Bake at 400° for 10 minutes. Cool.

Filling:

1 8 oz. pkg. cream cheese, softened
1 c. powdered sugar
1 c. Cool Whip
2 pkgs. (3 oz.) strawberry or raspberry gelatin
2 c. boiling water
2 (10 oz.) pkgs. frozen berries.

Beat cream cheese and sugar until smooth. Fold in Cool Whip. Spread this mixture over the cooled crust. Mix gelatin with water. Add frozen berries. When gelatin is slightly chilled, pour over cream cheese layer. Allow to set firm. Garnish with whip cream or Cool Whip or mayonnaise and more crushed pretzels. Can be used as a salad.

Can be made ahead
Servings: 15-20

Roseva Johnson

QUICK 'N EASY ICE CREAM

3 boxes instant pudding (any flavor)
2 pts. Coffee Rich
2 eggs, beaten
½ c. sugar
2 Tbsp. vanilla

Mix together, pour into ice cream freezer, add whole milk to fill to your freezer directions. Leave packed for a short time at least. Holds up better than some recipes when served.

Pauline Williams

SHERBET DESSERT

- **24 Macaroons**
- **1 c. chopped nuts**
- **1 pt. whipping cream**
- **3 Tbsp. sugar**
- **1 tsp. vanilla**
- **3 pt. sherbet (lime, lemon and orange)**

Mix whipped cream, sugar, vanilla, chopped nuts and crumble in macaroons. Spread ½ of mixture on bottom of 9x13-inch pan. Put sherbet by Tbsp. on top of mixture, alternating colors. Put remaining cream mixture on top. Set in freezer.

Servings: 10-12
Must do ahead
Can be frozen

Mrs. Ray Nicholson

STRAWBERRY ANGEL FOOD DESSERT

- **1 pkg. (10 oz.) frozen or fresh strawberries**
- **2 pkg. (3 oz. ea.) strawberry gelatin**
- **3 c. miniature marshmallows**
- **2½ c. boiling water**
- **1 c. whipping cream**
- **1 loaf angel food cake cut in 1 inch cubes**

Dissolve gelatin in boiling water; add marshmallows and dissolve. Chill until almost thickened. Whip well. Whip cream and add it and the angel food cake cubes to the gelatin mixture. Chill.

Kim Jordan

BARNEY STONES

4 eggs	**¼ tsp. salt**
1 c. sugar	**1 tsp. vanilla**
1 Tbsp. cold water	**2 tsp. baking powder**
1 c. flour	

Beat eggs. Add sugar, water and vanilla. Sift dry ingredients together and add. Line 7x11-inch pan with wax paper. Add batter and bake approximately 20 minutes, or until lightly browned at 350°.

Cool and cut into 15 squares. Frost all 4 sides of each square with powdered sugar icing and roll in ground peanuts.

Baking time: Approximately 20 minutes
Servings: 15
Can be frozen

Esther Bailey

BEST-EVER GINGERSNAPS

1 c. sugar	**½ tsp. ground cloves**
2 c. all purpose flour	**¾ c. shortening**
½ tsp. salt	**¼ c. molassees**
1 tsp. soda	**1 egg, slightly beaten**
1 tsp. ground cinnamon	**Sugar**
1 tsp. ginger	

Combine 1 cup sugar, flour, salt, soda, and spices; stir lightly. Cut in shortening to resemble coarse crumbs. Stir in molasses and egg. Shape dough into 1-inch balls, and roll them in sugar. Place on ungreased baking sheets; bake at 350° for ten minutes. Remove from baking sheets immediately. (Cookies will firm as they cool.)

Yield: About 4½ dozen.

Helen Smalling

BUTTER BALL COOKIES

¾ lb. butter, softened	**2 egg yolks**
3 c. flour	**Jelly of your choice**
1 c. sugar	

Combine all ingredients except jelly in a bowl and blend well. Chill 2-3 hours. Break off small pieces of dough and roll into balls. Place on greased cookie sheets and indent each cookie center with your thumb. Fill with ½ tsp. jelly. Bake at 300° 12-15 minutes or until lightly browned. Let cool on a rack.

Baking time: 12-15 minutes
Servings: 48 cookies
Can be frozen

Esther Terry

BUTTERSCOTCH CHIP COOKIES

1½ c. flour
1 tsp. soda
1 c. shortening
¾ c. sugar
¾ c. brown sugar
2 eggs
1 Tbsp. hot water
2 c. oatmeal
1 pkg. butterscotch chips
1 tsp. vanilla
1 c. nut meats

Cream shortening and sugars. Add eggs, beaten light. Add hot water. Mix in flour and soda sifted together. Add oatmeal, stir until well mixed. Add butterscotch chips, vanilla and nut meats. Drop by teaspoon on cookie sheet.

Baking time: 10-12 minutes 375°
Servings: 3-4 dozen

Ruth Woodworth

CEREAL BALLS

1 c. cereal, ground
1 Tbsp. honey
1 Tbsp. peanut butter

Grind cereal in blender. In a bowl, mix the crushed cereal, honey, and peanut butter. Add enough milk to be able to roll the mixture into small balls easily. Roll the balls in coconut, wheat germ, or nuts. Store in a tightly covered container in the refrigerator. This keeps well several days.

Amy Van Slyke

CHEWY CHEWS

¾ c. sifted cake flour
¾ tsp. baking powder
1 c. sugar
¼ tsp. salt
1 c. finely cut-up pitted dates
1 c. chopped walnuts
2 eggs beaten

Heat oven to 350°. Grease 8x8-inch pan. Mix together the first 4 ingredients. Add dates, nuts and eggs. Mix thoroughly. Spread in pan. Bake until toothpick comes out clean. Immediately cut into small squares. When squares have cooled enough to handle, roll each into a ball, turning crusty top inside. Roll in granulated sugar. Each will be about size of walnut. Store in tightly covered box. These have been a holiday favorite at our house for more than 25 years.

Baking time: 45 minutes
Can do ahead

Charmaine Book

CHRISTMAS COOKIES

Cream together:

1-1/3 c. butter
1¼ c. powdered sugar
4 egg yolks — add one at a time
4 c. sifted flour — fold in, mix well and chill
½ tsp. salt
1 tsp. vanilla

Roll out — cut in shapes. My good friend and neighbor, Elvira Risewick, gave me this recipe 40 years ago. Every Christmas since, the Paulson family have enjoyed green decorated Christmas tree cookies made from this recipe.

Baking time: 10-15 minutes 325°

Margaret Paulson
Elvira Risewick

CZECHOSLOVAKIAN WEDDING AND CHRISTMAS KOLACHES

First: Place 25 prunes, ½ cup sugar and 1 cup water in a sauce pan and simmer until the prunes are very soft. (Overcooked, in fact.) Place 25 dried apricot halves, 1 cup sugar and 1 cup water in a sauce pan and simmer until the apricots are overcooked. The stewed fruit needs to simmer for an hour. Set aside until needed.

Next:

1 lb. very soft butter
½ c. sugar
¼ tsp. salt
4 tsp. vanilla
4 c. flour

Place the pound of soft butter in a large mixing bowl, stir in sugar, salt, and vanilla until thoroughly blended. Add flour, 1 cup at a time and continue stirring until a soft, smooth dough is formed. Shape dough into balls the size of a walnut and place balls 1½ inches apart on an ungreased cookie sheet. With index finger, make an indentation in the center of each kolache. Bake in moderate oven (350°) for 20 minutes.

Remove from oven and add apricot and prune halves to the indentations. Return to the oven and bake kolaches another five minutes or until kolaches are only delicately browned. Place hot kolaches on paper towels until they cool. Makes 50 simple but elegant, festive kolaches.

Shirley Abbott

CHOCODILES

Pillsbury Bake Off Recipe

2½ c. flour
1¼ c. firmly packed brown sugar
½ c. butter, softened
½ c. shortening
½ tsp. salt
1/3 c. crunchy peanut butter
1 egg
1 tsp. vanilla

In large mixer bowl combine all ingredients. Blend with mixer to form a dough. Press in ungreased 15x10x1-inch jelly roll pan. Bake at 350° for 20 to 25 minutes. Cool slightly. Spread with chocolate crunch. While warm, cut into bars.

Chocolate Crunch: Melt 1 cup (6 oz. package) semi-sweet chocolate pieces in medium saucepan. Stir in ½ cup crunchy peanut butter and 1½ cups slightly crushed corn flakes.

Baking time: 20 to 25 minutes
Servings: 36 bars

Rosemary Dotson

FRUIT DROP COOKIES

1½ c. flour
½ tsp. soda
½ tsp. salt
½ c. margarine or shortening
¾ c. sugar
1 egg
½ tsp. vanilla
1 c. finely chopped candied fruit

Sift flour, salt and soda. Cream shortening and sugar. Stir in egg and vanilla. Blend in chopped fruit, then add flour. Drop by teaspoon on cookie sheet.

Baking time: 8 to 10 minutes 375°

Daisy Van Meter

HOLIDAY COOKIES

1 c. shortening
2 c. brown sugar, packed
2 eggs
½ c. sour milk
3 c. sifted flour
1 tsp. soda
1 tsp. salt
Can use less:
1½ c. pecans
4 oz. green cherries
4 oz. red cherries
2 c. dates

Cream shortening, sugar and eggs. Add milk, sift flour, soda and salt; add. Mix in nuts, cherries and dates. Drop on greased sheet.

Baking time: 8-10 minutes 400°

Lorraine Dresser

EASY LEMON COOKIES

½ pkg. lemon cake mix
2/3 c. water
1 egg

Mix. Add 1¼ cup Bisquick. Mix and let set while greasing cookie sheet. Using approximately 1 tsp. for each cookie, drop on cookie sheet. Bake about 10-12 minutes at 375°.

Frosting:
1½ c. powdered sugar
2-3 Tbsp. margarine
2 tsp. hot water
1 tsp. Realemon
2-3 drops yellow coloring (if desired)

Mix. Spread on cookies and top with nuts, coconut, or rainbow cookie decorations.

Baking time: 10-12 minutes

Elaine McCrory

ICE BOX BUTTERSCOTCH COOKIES

2 c. brown sugar
¾ c. margarine
½ tsp. salt
2 eggs
2 tsp. vanilla
3 c. flour
1 tsp. soda
1 tsp. cream of tartar
½ c. chopped nuts

Cream sugar and margarine. Add eggs, vanilla and salt, beating well. Add dry ingredients and mix. Form into two rolls and chill or freeze. Cut and bake at 375°. Do not overbake.

Lori Fiscus

HEALTH COOKIES

2 c. oatmeal
1 c. whole wheat flour
½ c. wheat germ
2 Tbsp. brewer's yeast (can purchase at a pharmacy)
½ tsp. salt
1 tsp. baking powder
½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
½ c. margarine
½ c. honey
2 eggs
½ c. milk
1 c. raisins

Combine all dry ingredients together in a large bowl. In a smaller bowl cream together the margarine and honey. Add eggs and milk and beat well. Add this to dry ingredients and mix well. Add raisins. Drop by teaspoonfuls on a greased cookie sheet.

Baking time: 10 minutes 375°
Servings: 50 cookies

Virginia McFarland

KRINGLA I

1½ c. sugar
¼ lb. margarine
1 egg
1 c. buttermilk
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
2 tsp. vanilla
4 c. flour

Cream sugar, margarine, and egg until light and fluffy. Add buttermilk and vanilla. Add baking powder, soda and salt to flour, add slowly to the batter until it is well mixed. The batter will be sticky, but cover and chill over night. Bake for 5 or 6 minutes in hot oven or until bottoms are nice and brown.

Servings: 4 or 5 dozen

Hazel West

KRINGLA II

2 c. commercial sour cream
1¼ c. sugar
2/3 c. shortening
1 tsp. soda
1 tsp. baking powder
1 egg plus 1 yolk
½ tsp. salt
1½ tsp. vanilla
3½ to 3¾ c. flour

Cream sugar and shortening. Add sour cream and egg and vanilla. Add flour, baking powder, soda and salt. Refrigerate over night. Roll 1 tsp. full in desired shape.

Baking time: 5 minutes 475°
Servings: About 60
Can be frozen

Lillie Tvedt
Lenora Ask
Marie Swenson

KRINGLA III

1 c. sugar
½ c. shortening or butter
1 egg (unbeaten)
1 c. buttermilk
2½ tsp. baking powder
1 tsp. soda
3 c. flour
½ tsp. salt
1 tsp. vanilla

Mix sugar, shortening and egg. Add buttermilk and soda. Add flour, salt, baking powder and vanilla. Refrigerate over night. Roll 1 tsp. in desired shape.

Baking time: 5 minutes 475°
Servings: About 60
Can be frozen

Lillie Tvedt
Marie Swenson

KRINGLA IV

1 c. commercial sour cream
1 c. sugar
2 beaten eggs
1 tsp. vanilla
3 c. flour
1 tsp. soda
1 tsp. baking powder
½ tsp. salt
1 stick melted margarine

Beat eggs. Add sugar and sour cream, vanilla and melted margarine. Stir in dry ingredients which have been sifted together. Chill over night. Roll out on lightly floured board. Make a pencil size roll about 12 inches long and shape in figure 8. Bake on dry cookie sheet.

Baking time: 10 minutes 350°
Servings: About 50
Can be frozen Nina Larson

LEMONADE COOKIES

½ c. sugar
1 stick softened margarine
1 egg
¼ c. lemonade concentrate (½ of 6 oz. can)
1½ c. flour
½ tsp. soda

Cream sugar, margarine, in a small mixer bowl. Add egg and beat well with mixer. Add lemonade concentrate, saving 2 Tbsp. to drizzle over cookies after they are baked. Add flour, and soda which have been sifted together, to the creamed mixture. Drop by teaspoon onto ungreased cookie sheet. Bake at 375°. Drizzle lemonade concentrate on top of the baked cookies.

Servings: 45 small cookies Myrtle Bond

MILK CHOCOLATE COOKIES

Soda crackers
1 c. butter
1 c. brown sugar
12 oz. pkg. milk chocolate chips
Chopped nuts

Line 10x15-inch cookie sheet (with sides) with foil. Place soda crackers side by side all over foil. Boil butter and brown sugar for 3 minutes. Pour over crackers and bake 6 minutes at 400°. Scatter chips over mixture and spread as they melt. Sprinkle chopped nuts over top. After cooling, break cookies apart into pieces.

Baking time: 6 minutes
Can do ahead Geraldine Glenn

MOLASSES COOKIES

¼ c. molasses
1 c. brown sugar
1 egg
2 tsp. soda
¾ c. shortening
½ tsp. ground cloves
2 c. flour
½ tsp. ginger
½ tsp. cinnamon
½ tsp. salt

Melt the shortening and cool. Cream sugar, molasses and egg. Add the melted shortening and the dry ingredients. Chill dough. Roll into balls and dip in sugar; do not flatten; place on greased cookie sheets.

Baking time: 12 minutes 325°
Servings: 3 dozen large, or 4-5 dozen small cookies

Mary Carter

NO-BAKE FUDGE COOKIES

1 c. (2 sticks) margarine
1 c. sugar
3 or 4 Tbsp. cocoa
2 eggs
50 graham crackers (broken to approximately almond size)

Melt margarine, add sugar, cocoa and eggs. Boil gently for exactly one minute (stirring constantly). Add 1 tsp. vanilla and ¼ tsp. almond. Pour this mixture over the graham crackers. Coat the crackers well Spread or press into a buttered 9x13-inch pan.

Frost with:

2 Tbsp. butter
4 Tbsp. boiling water
2 Tbsp. cocoa
2 c. powdered sugar

Ardys Erickson

ORANGE COOKIES

2 c. sugar
4 c. flour
1 c. shortening
1 c. sour milk
1 level tsp. soda
2 eggs
1 tsp. baking powder
Juice and rind of 1 orange

Icing:

Juice and rind of 1 orange
Sifted powdered sugar
Add lump of butter

Cream sugar and shortening. Add 2 beaten eggs. Sift flour and baking powder. Combine sour milk and soda. Add flour and sour milk to creamed mixture. Add juice and rind of orange last.

Baking time: 400° 5 to 10 minutes

Gladys Holtz

OATMEAL COOKIES

1 c. sugar
¾ c. butter
2 eggs
2 c. oatmeal
2 c. flour
¾ tsp. soda
1 c. raisins
Nuts
1 tsp. vanilla

Cream together sugar and butter, add eggs. Beat. Add remainder of ingredients. Bake 350° 15 to 20 minutes.

Charmaine Book

OATMEAL CHOCOLATE CHIP COOKIES

1 c. shortening
¾ c. brown sugar
¾ c. granulated sugar
2 eggs
1 tsp. vanilla
1½ c. flour
1 tsp. salt
1 tsp. soda
1 tsp. hot water
2 c. oatmeal (quick or regular uncooked)
1 (12 oz.) pkg. semi-sweet chocolate chips
1 c. finely chopped nuts optional

Method: Cream shortening and sugars until light and fluffy. Add eggs, unbeaten, one at a time, beating after each addition. Add vanilla. Mix salt with flour. Dissolve soda in hot water. Add this mixture alternately with flour and salt to creamed ingredients. Add oatmeal and chocolate chips (and nuts if desired). Mix well. Drop by half teaspoonful on lightly greased baking sheet. Bake in moderate oven 350° for 10 to 12 minutes. Makes about 100 cookies.

Ruth Carver

OATMEAL CRISPS

1 c. butter or margarine
1 c. white sugar
1 c. brown sugar
2 beaten eggs
2 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
3 c. quick oatmeal

Cream shortening, add sugars, then beaten eggs, vanilla. Beat well. Add rest of ingredients. Work in 1½-inch rolls. Chill. Slice thin. Bake at 350° about 10 minutes on lightly greased sheet. The rolls of dough can be kept in the freezer and baked a few at a time.

Edith Powers

PEPPERNUTS

1½ c. butter
2 c. sugar
1 c. milk
6 c. flour
2 tsp. baking powder
½ tsp. salt
1 tsp. vanilla (or more to taste)

Cream butter, add sugar gradually. Beat well. Add milk (with vanilla) alternately with dry ingredients (flour, salt and baking powder which have been sifted together). Cool. Roll into long, narrow strips the size of little finger and length of cookie sheet or container in which they can be cooled thoroughly or frozen. When cooled sufficiently cut into pieces ¼ inch or less. Set flat on ungreased cookie sheet and bake. This recipe was given to me by a friend who said it came originally from Denmark and had been in her family for generations. (These are a real attention getter and also are very addictive — one eats them like popcorn. I make them every Christmas.)

Betty Wenger

PRALINE BARS

1 c. butter or margarine
1 c. brown sugar (packed)
1 c. nuts (chopped)
24 graham crackers

Place crackers in jelly roll pan. Melt butter over medium heat, add brown sugar and bring to rolling boil. Boil rapidly for 2 minutes, stirring constantly. Stir in nuts, pour over crackers. Bake at 350° for 10 minutes. Watch carefully. Cut in bite-sized pieces.

Sarah Carter
Rex McLarnan

RITZ CRACKER COOKIES

1 1/3 c. dates
1 can sweetened condensed milk
½ c. nuts
Ritz crackers
8 oz. cream cheese
½ c. margarine
3½ c. powdered sugar
½ tsp. vanilla

Cook dates and milk in double boiler until thick. Cool and add nuts. Spread on Ritz crackers. Watch very closely in oven. They burn easily. Frost with cream cheese frosting when cool.

Baking time: 350° 8 minutes
Can be frozen
Servings: 72

Nina Larson

SESAME CHERRY COOKIES

1 c. butter
1 tsp. almond extract
¼ tsp. salt
1/3 c. candied cherries, halved
¼ c. sugar
2 c. unsifted flour
1/3 c. sesame seeds

In large bowl with mixer at medium speed, cream butter and sugar. Add almond extract, flour and salt, beat until well mixed. Wrap and chill, at least 1 hour. Preheat oven to 400°, shape dough into inch balls, roll in sesame seeds. Place on ungreased cookie sheet. Press candied cherry half into center of each cookie. Bake 10 minutes. Let stand on cookie sheet 2 or 3 minutes before removing.

Makes 3 dozen. 90 calories each. Bernice Dibble

SKILLET COOKIES

½ c. butter (melt in skillet)
Add:
1 c. sugar
1 c. chopped dates
1 c. chopped nuts
1 tsp. vanilla
2 well beaten eggs
4 oz. Maraschino cherries (cut up)

Stir constantly 5 minutes or more until thick. Remove from heat and cool for a short time. Add 2 c. Rice Krispies. Make into balls and roll in coconut.

Can do ahead Anita Eilts

SOFT MOLASSES COOKIES

Sift together:
2¼ c. flour
1 tsp. cinnamon
1 tsp. ginger
½ tsp. salt
Dissolve 2 tsp. soda in 2 Tbsp. water

Cream together:
½ c. shortening
½ c. sugar
½ c. molasses
1 egg
6 Tbsp. water

Add dry ingredients to creamed mixture and soda. Drop on greased cookie sheet.

Baking time: 400° 10-12 minutes Margaret Routh

SOFT SUGAR COOKIES

1 c. margarine
1½ c. sugar
2 eggs
½ c. sour cream
½ tsp. soda
3½ c. flour
1 tsp. baking powder
¼ tsp. nutmeg
1 tsp. vanilla

Cream sugar and margarine. Mix soda with sour cream and add with the eggs and vanilla to the creamed margarine and sugar. Mix in dry ingredients. Refrigerate several hours. Roll ¼-inch thick. Cut into cookies. Bake on ungreased cookie sheet about 6 to 8 minutes at 375°.

Ruth Everett

SUGAR COOKIES I

1 c. white sugar
1 c. margarine or butter
2 eggs
2½ c. flour
2 tsp. cream of tartar
1 tsp. soda
1 tsp. salt
1 tsp. vanilla or lemon flavoring

Cream sugar and shortening, add beaten eggs and flavoring. Add flour, sifted with salt, soda and cream of tartar. Chill before rolling, or they may be dropped by spoonsful on greased baking sheet. Flatten with glass dipped in sugar. Bake at 375° until brown.

Servings: 48 (2½-inch size)

Laura Shadle

SUGAR COOKIES II

1 c. margarine
1 c. powdered sugar
2 tsp. vanilla
1 tsp. almond extract
1 egg
2¼ c. flour
½ tsp. soda
½ tsp. cream of tartar

Cream margarine, add powdered sugar, egg and flavoring, continue creaming. Sift flour with cream of tartar and soda. Add to creamed mixture. Mix thoroughly. Cover bowl with plastic wrap. Place in refrigerator overnight. Next morning flour hands and pinch off small bits of dough and roll into small balls. Dip balls in granulated sugar, place on buttered cookie sheet and press balls down with bottom of glass dipped in sugar. Bake 325°.

Baking time: 7-10 minutes.
Can be frozen
Servings: About 48

Abby Sorensen

SUGAR COOKIES III

1 c. margarine
1 c. sugar
1 c. powdered sugar
2 eggs
1 c. salad oil
2 tsp. vanilla
1 tsp. cream of tartar
1 tsp. soda
1 tsp. salt
5¼ c. flour, measure before sifting

Mix well. Chill. Form into small balls, flatten with glass. Use a greased cookie sheet. Bake at 350° about 10 minutes.

Makes several dozen — Bernice Dibble

TEA TABLE COOKIES

Mix:
3½ c. colored marshmallows
1½ c. powdered sugar

Melt:
3 squares semi-sweet chocolate
1 Tbsp. butter

Whip one egg real light and stir in melted chocolate. Pour over marshmallow mix. Cover two wax papers with fine coconut. Divide, mix and knead in coconut. Form in two rolls.

Wrap. Place in refrigerator. Chill and slice.

Colorful cookie for any holiday.

Laura Bowman
Vaneta Hall

VANILLA WAFERS

1 c. white sugar
1 c. powdered sugar
1 c. margarine
1 c. salad oil
2 eggs
4 c. plus 4 Tbsp. flour
1 tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla
¼ tsp. salt

Cream sugars and margarine. Add oil and eggs and beat well. Add cream of tartar to flour. Mix dry ingredients into the creamed mixture. Add vanilla. Refrigerate dough until it is chilled. Drop by spoonsful on cookie sheet. Flatten with a drinking glass. Bake at 350° about 8 minutes. This is a rich cookie. Watch carefully that cookies do not brown too much.

Kittie Mahlstadt

YUMMI COOKIES

Line a jelly roll pan with as many Nabisco Honey grahams as you can fit in. Melt one stick of margarine, one stick of butter and ½ c. of white sugar. Bring to a rolling boil and boil for 2 minutes only. Pour over crackers and sprinkle with almonds. Bake for 10 minutes in a 325° oven. Remove from pan almost immediately. Let syrup soak into crackers. Put on foil until cool.

Gladys Fanning

METHODIST MINCE MEAT

5 lb. brown sugar
5 lb. cooked beef
12 lb. ground apples
1½ lb. suet
3 lb. raisins
2 lb. currants
¼ lb. citron
3 tsp. ground cloves
10 tsp. cinnamon
5 tsp. mace
1 tsp. pepper
3 tsp. salt
1¾ qt. cider
¾ qt. vinegar
1 qt. molasses
2 lemons (halved and seeded)

Lemons, citron, suet, meat and apples may be ground at same time. Simmer all ingredients together, stirring constantly, 2½ hours or until thick.

CHOCOLATE SILK PIE

¾ lb. butter (not margarine)
3 c. powdered sugar
3 sq. unsweetened chocolate
1½ tsp. vanilla
3 eggs
9 inch baked, cooled pie shell
Whipped cream
Shaved chocolate

Cream butter, adding powdered sugar gradually. Melt chocolate in double boiler over hot (not boiling) water. Let cool. Add to butter sugar mixture. Add vanilla. Add eggs, one at a time, beating 4 minutes at high speed with electric mixer. Do not overbeat or butter may melt. Spoon into baked, cooled crust. Refrigerate at least 2 hours. Cut with hot knife and serve with sweetened whipped cream and garnish with shaved chocolate or top with non-dairy whipped topping. This can also be frozen. Allow to soften slightly before serving.

Marcella Clark

CRANBERRY PIE

1½ pkg. cherry, raspberry or strawberry gelatin
1 lb. finely ground raw cranberries
1½ c. sugar
1 (13-oz. can evaporated milk, chilled and whipped
1 c. broken pecans
2 baked pie shells
1 pt. heavy cream, whipped

Combine first 3 ingredients; boil for 5 minutes or until thick, stirring constantly. Cool in pan. Add whipped evaporated milk. Fold in coarsely broken pecans. Pour into pie shells. Top with whipped cream to serve.

Servings: 14-16

Pauline Hillyard

FRESH PEACH PIE

1 c. sliced peaches
½ c. water
Mix:
1 c. sugar
3 rounded tsp. cornstarch

Cook together until clear. Cool. Fill a baked pie crust with additional sliced peaches. Then pour the above mixture over the top.

Elaine McCrory

KENTUCKY DERBY PIE

1 c. granulated sugar
1 c. white corn syrup
4 eggs (beaten)
1 c. pecans or walnuts
1 tsp. vanilla
1 c. chocolate chips
1 stick margarine (melted and cooled)

Beat sugar, syrup and eggs together. Add margarine, nuts, chips and vanilla and mix well. Pour into 2 unbaked 9-inch pie shells and bake at 350° for 45 minutes. Should be chewy, not runny, test with pick. Serve warm with whipped cream.

Roselynn S. Boyles

LEMON SPONGE PIE

3 Tbsp. butter or margarine
1¼ c. sugar
4 eggs separated
3 Tbsp. flour
1 unbaked 10-inch pie shell
1¼ c. milk
Grated peel of 2 lemons
1/3 c. lemon juice
Dash of salt

Beat butter and sugar until light and fluffy. Add egg yolks, flour, salt, milk, lemon peel and juice. Beat thoroughly. In small bowl with clean beaters, beat egg whites until stiff. Fold into milk mixture. Pour into pie shell.

Baking time: 375° 15 minutes and 300° 45 minutes

Helen Mott

IMPOSSIBLE PIE

2 c. milk
1 c. coconut
¾ c. sugar
½ stick margarine
4 eggs
1 tsp. baking powder
½ c. flour
1 tsp. vanilla

Place ingredients in blender in order given. Blend on high for 1 minute. Pour into well greased 10-inch pie pan. Bake in 350° oven for 45 to 50 minutes. Chill thoroughly. This pie forms its own crust during baking. It tastes like a custard pie.

Helen Hull

MACAROON PIE

3 egg whites
1 c. sugar
1 tsp. baking powder
1 tsp. vanilla
½ c. chopped nuts
½ c. fine soda cracker crumbs

Beat egg whites until stiff. Add next 3 ingredients and continue to beat to mix ingredients.

Fold in: nuts and soda cracker crumbs.

Pour mixture into a greased 8x8-inch pan and bake at 350° for ½ hour. Chill. Top with whipped topping.

Can be frozen without topping
Servings: 6-8
Can do ahead

Geraldine Glenn (Jerrie)

MERINGUE SHELLS

3 egg whites
1 tsp. vinegar
1 tsp. vanilla
1 pinch salt
1 c. sugar

Beat egg whites, vinegar, vanilla and salt until foamy. Add sugar, 1 Tbsp. at a time. Beat until very stiff — at least 15 minutes.

Bake on brown paper (I trim a grocery sack to fit cookie sheet) on a cookie sheet. Drop on paper sack by large spoonful and mold into a "nest" shape. Bake at 250° for 1 hour. Turn off oven and let stand in oven until cool (2 hours).

Servings: 8
Must do ahead

Marcia Sontag

PERFECT CUSTARD PIE

3 eggs
½ c. sugar
¼ tsp. salt
1/8 to ¼ tsp. nutmeg
1 tsp. vanilla
2½ c. hot rich milk

Beat eggs slightly. Add sugar, salt, nutmeg and vanilla. Slowly stir in hot milk. Pour into unbaked pie shell, bake in 450° oven 10 minutes, then reduce heat to 325° for about 25 minutes. Cool. Refrigerate.

Dorothy Disher

PEANUT BUTTER PIE

2½ Tbsp. cornstarch
½ c. sugar
2 c. milk
¼ c. smooth peanut butter
2 eggs
¼ tsp. salt
½ tsp. vanilla

Separate eggs. Mix cornstarch with ¼ c. sugar. Add milk. Cook over boiling water until thick. Blend in peanut butter. Add beaten egg yolks. Cook 2 minutes more. Cool slightly. Add vanilla. Beat egg whites and salt. Add ¼ c. sugar and continue beating until soft peaks form. Fold into cooked custard. Pour into baked shell. Garnish with whipped cream. Serve cold.

Edith Powers

PIE CRUST

3 c. flour
1¼ c. shortening or
1 heaping c. lard
1 egg
5 Tbsp. water
1 tsp. vinegar
1 tsp. salt

Combine flour and shortening, and cut together until crumbly. Beat the remaining ingredients together and combine with flour and shortening. Mix well.

Enough for 2 double crusted pies.

Kim Jordan

RHUBARB CREAM PIE

1 - 1½ c. sugar
3 Tbsp. flour
½ tsp. nutmeg
1 Tbsp. butter
2 beaten eggs
2½ - 3 c. cut rhubarb
1 recipe pastry
1 Tbsp. cream

Blend sugar, flour, nutmeg and butter. Add eggs; beat smooth, pour over rhubarb in 9-inch pastry lined pan. Top with pastry. Bake in hot oven (450°) for 10 minutes, then 350° for 30 minutes.

Lorraine Wendell
Gwen Albright
Helen Smith

RHUBARB PIE

3 eggs, separated
1¼ c. sugar
¼ c. butter
3 Tbsp. frozen conc. orange juice
¼ c. flour
¼ tsp. salt
2½ c. rhubarb, cut small
½ c. chopped pecans

Beat egg whites until stiff. Add ¼ c. sugar.

In larger bowl, add butter, juice and yolks. Beat. Add 1 c. sugar, flour and salt. Stir. Add rhubarb to coat. Fold in meringue. Place in 9-inch unbaked pie shell. Sprinkle pecans on top. Bake 375° for 15 minutes and 325° for 45 minutes.

Servings: 7-8
Can do ahead

Jane Edwards

STRAWBERRY PIE I

1 baked 9-inch pie crust
1 c. sugar
2½ Tbsp. cornstarch
1 c. water
1 tsp. red food coloring
3 Tbsp. dry strawberry gelatin
1 qt. fresh strawberries

Mix sugar and cornstarch, water and food coloring in saucepan. Mix and cook over medium heat until very thick. Remove from heat and stir in dry gelatin. Cool. Stem and wash strawberries. Pour these into the cooled glaze. Mix carefully and pour into baked pie crust. Refrigerate a few hours.

Mabel James

STRAWBERRY PIE II

1 qt. strawberries
1 pie shell, baked
Glaze (can be used for 2 pies):
1½ c. sugar
1½ c. water
3 Tbsp. cornstarch
2½ Tbsp. white corn syrup
1 Tbsp. lemon, pinch salt
1 (3-oz. pkg. strawberry gelatin

Mix cornstarch and sugar. Add water and corn syrup. Cook until thickened. Add gelatin. Cool, then add lemon juice and salt. Pour part of glaze in bottom of baked shell to cover. Top with strawberries and pour more glaze over strawberries. Keep in refrigerator till serving. Dot with whipped cream or prepared Dream Whip.

Mabel Stoeber

10-MINUTE GERMAN SWEET CHOCOLATE CREAM PIE

4 oz. Bakers German sweet chocolate
1/3 c. milk
2 Tbsp. sugar
1 pkg. (3 oz.) cream cheese (softened)
8 oz. non-dairy whipped topping

Heat chocolate and 2 Tbsp. milk over low heat. Stir until chocolate is melted. Beat sugar into cream cheese. Add rest of milk and the chocolate mixture and beat until smooth. Fold in the whipped topping. Blend until smooth. Pour into graham cracker crust. Garnish with chocolate curls. Freeze 4 hours.

Anita Eilts

UTTERLY DEADLY PECAN PIE

4 eggs
1¼ c. white syrup
2 c. pecans
1 c. sugar
4 Tbsp. butter
1 tsp. vanilla
1/8 tsp. salt

Boil sugar and syrup for 3 minutes. Beat eggs. Add hot syrup, then other ingredients. Turn into unbaked pie shell.

Baking time: 350° 45 minutes

Helen Mott

CRANBERRY PUDDING

1½ Tbsp. butter
½ c. sugar
¼ c. evaporated milk
¼ c. water
1 c. flour
½ tsp. salt
1 tsp. soda
1 c. raw cranberries (ground, using coarse blade of grinder)

Cream butter and sugar. Add combined milk and water alternately with sifted dry ingredients. Fold in coarsely chopped cranberries. Put into 8 - 3-inch greased muffin pans or 4 foil tart pans. Bake at 350° for 25 to 30 minutes. Serve warm with warm sauce.

Sauce:

¼ lb. butter
1 c. sugar
½ c. evaporated milk
1 tsp. vanilla

Combine and bring to a boil. Serve hot.

Virginia McFarland

INDIVIDUAL CHEESECAKES

vanilla wafers
2 (8 oz.) pkg. cream cheese
1 c. sugar
2 eggs
½ tsp. salt
1½ tsp. vanilla or almond flavoring
Cherry pie filling

Place 1 vanilla wafer in a regular size cupcake paper in regular size muffin tin. Combine cream cheese with sugar, eggs, salt and flavoring. Fill each cupcake paper about 2/3 full. Bake 17 minutes in 350° oven. Put spoonful of cherry pie filling on top of each chesecake, either before or after baking.

Roselynn Boyles

PEACH COBBLER

3 c. sliced peaches, sweeten to taste
1 Tbsp. lemon juice
1 c. sifted flour
1 c. sugar
6 Tbsp. melted butter
½ tsp. salt
1 egg, beaten

Place sweetened peaches in deep baking dish. Sprinkle with lemon juice. Sift dry ingredients into medium mixing bowl, add beaten egg. Mix with fork — do not use mixer, until crumbly. Sprinkle evenly over peaches. Pour melted butter over crumb mixture. Bake in 375° oven for 35 to 45 minutes. Serve warm.

Servings: 8 or 9

Bernice Dibble

DATE PUDDING

1 c. dates (cut up)
1 tsp. soda sifted over dates

Add 1 c. boiling water. Mix well and cool.

1 c. sugar
1 Tbsp. butter (heaping)
1 egg
1½ c. flour
1 tsp. baking powder
½ c. nuts

Add to the date mixture and bake in 9x13 pan.

1 c. dates (cut up)
¼ c. nuts
1 c. sugar
¾ c. hot water

Keep this topping hot and pour over pudding when taken from the oven.

Baking time: 325° 25 minutes

Geraldine Mattox

RAISIN SURPRISE

1 c. sugar
1 c. flour
2 tsp. baking powder
½ c. milk
Pinch of salt
1 c. raisins
1½ c. brown sugar
2½ c. boiling water
2 Tbsp butter

Combine ingredients except raisins, brown sugar, boiling water and butter and spread in greased 8x8-inch pan. Combine raisins, brown sugar, boiling water and butter and pour over cake batter. Don't stir. Will look strange, but bake at 350° 1 hour. Serve cold or warm, with whipped cream or plain. Rich and good!

Servings: 9

Phyllis Carr

RHUBARB DESSERT

5 c. diced rhubarb
1 c. flour
¾ c. sugar
3 Tbsp. margarine
1/3 c. milk
Salt
1 tsp. baking powder
1 c. sugar
1 tsp. cornstarch
Sprinkle over rhubarb
Pour 1 c. hot water over mixture

Put rhubarb in baking dish. Cover with 1 c. sugar mixed with cornstarch. Mix flour, sugar, margarine, milk and salt and pour over rhubarb. Last, pour 1 c. hot water over mixture.

Baking time: 350° 50 minutes

Virginia Cross

GRAHAM CRACKER PUDDING

½ c. sugar
½ c. butter
1 egg
1 c. graham cracker crumbs
½ c. milk
½ c. flour
1 tsp. baking powder
1 tsp. vanilla
½ c. nutmeats

Cream sugar and butter. Add egg yolk and beat. Add milk, cracker crumbs, flour, baking powder and nuts. Fold in beaten egg white and bake in moderate oven (350°).

Serve with whipped cream or brown sugar sauce. I prefer the

Brown Sugar Sauce:

2 Tbsp. butter
1 Tbsp. flour
1 c. brown sugar
1 c. hot water
vanilla

Boil until thick.

Alice Griffith

ROSY RHUBARB COBBLER

3½ c. cut rhubarb, fresh or frozen
1 (3 oz.) pkg. strawberry flavored gelatin
1¼ c. biscuit baking mix
½ c. plus 2 Tbsp. sugar
¼ c. milk
1 egg, beaten
½ c. all-purpose flour
¼ c. butter or margarine
Whipped topping

Preheat oven to 375°. Grease an 8x8x2-inch baking pan. Combine rhubarb and gelatin, mix well and set aside.

Combine biscuit mix, 2 Tbsp. sugar, the milk and egg. Blend well. Spread over bottom of prepared pan. Place rhubarb-strawberry mixture on top of dough. Combine remaining sugar and flour, cut in butter until mixture resembles fine crumbs. Sprinkle over rhubarb. Garnish with whipped topping.

Bake time: 35-40 minutes
Servings: 9

Helen Hull

RHUBARB CRUNCH

- 3 c. rhubarb
- 2 Tbsp. orange juice
- ¾ c. sugar
- ¼ tsp. cinnamon
- 1 Tbsp. soft butter
- ½ c. butter
- 1/3 c. sugar
- 2/3 c. flour
- 1/8 tsp. salt
- ¼ tsp. soda

Combine rhubarb, orange juice, sugar, cinnamon and soft butter. Press into a 8x8-inch pan. Crumble butter, sugar, flour, salt and soda together. Sprinkle over top of rhubarb mixture and bake 40 minutes at 375°.

Hazel McDonald

RHUBARB DREAM DESSERT

Crust:

- 1 c. flour
- 5 Tbsp. powdered sugar
- ½ c. butter or margarine

Topping:

- 2 eggs, beaten
- 1½ c. sugar
- ¼ c. flour
- ¾ tsp. salt
- 2 c. finely cut up rhubarb

Mix crust ingredients together and press in an ungreased 7½x11-inch pan. Bake 15 minutes at 350°. Mix topping ingredients. Spoon onto the baked crust. Serve with whipped cream or Cool Whip.

Baking time: 350° 35 minutes
Servings: 8-10

Gladys Fiscus
Betty Drake

SUET PUDDING

- 2 c. sugar
- 2 c. flour
- 1 c. raisins
- 1 c. suet
- ½ tsp. salt

Work suet into the flour, sugar and salt which have been sifted together. Add raisins. Place into a cloth bag or large white cloth and form into a firm ball. Tie. Put into a deep kettle of boiling water and boil 2½ hours. This is a recipe from my grandmother's family. It is delicious. We always have it for Christmas dinner.

Servings: 10
Can do ahead

Ethel E. Daniels

Canning

PEAS
CORN
JAM

BEET PICKLES

Boil:

¾ c. cider vinegar
1 c. water
1 c. sugar
Pickling spices (optional)

Cut off beet tops 1 inch from beets. Wash well. Cook until tender. Cool with cold water and peel. Cut larger beets into quarters. Boil beets in vinegar solution 2 minutes. Pack in hot jars ¼ inch from top. Seal well with hot lids.

Izola Brockmann

CARROT RELISH

5-6 c. sliced fresh carrots or frozen carrots
½ c. onion, sliced thin
1 small green pepper, sliced thin
1 (10½ oz.) can tomato soup
½ c. salad oil
1 c. sugar
¾ c. vinegar
1 tsp. each prepared mustard, Worcestershire sauce, salt
½ tsp. pepper

Cook, drain and cool carrots. Add sliced onion and green pepper. Mix remaining ingredients and marinate vegetables for 12 hours or overnight. Refrigerate. Keeps well for 2 weeks.

Ruth Boast

LIME PICKLES

6-8 qts. large green cucumbers
2 c. pickling lime mixed with 2 gal. water
2 Tbsp. pickling salt
2 Tbsp. celery seed
10 c. sugar
2 Tbsp. mixed pickling spice
2 qts. apple cider vinegar
Green coloring (if desired)

Peel pickles and cut in 2 to 3-inch strips removing all seeds. Mix lime with water thoroughly and pour over pickles in stainless steel or enamel pan. Do not use aluminum utensils for these pickles. Pickles should be covered well. Let soak overnight. Rinse well and cover with clean water and soak 3 hours. Drain well. Make syrup with vinegar, sugar, pickling salt, celery seed and mixed pickling spices in cloth bag. Bring to full rolling boil. Cool. Pour syrup over pickles and let stand overnight. Next day simmer for 30 minutes in syrup adding a bit of green color at a time to desired tint. Put in jars, cover with syrup and seal.

Josie Eernisse

DILL PICKLES

Boil:

3 c. water
1 Tbsp. regular salt
¾ c. cider vinegar
Fresh dill or dill seed

Pack cucumbers in hot quart jars. Cover with hot solution. Wait a few minutes. Pour off and reheat. Place fresh dill flowers and stems or dill seed in jars. Cover again with boiling solution ¼ inch from top. Seal well with hot lids.

Izola Brockmann

ICE BOX PICKLES

7 c. cucumbers
1 c. sliced onions
1 c. sliced green pepper
2 Tbsp. salt
2 c. sugar
1½ c. vinegar
½ c. water
1 tsp. celery seed
Dash of pepper

Mix vegetables with salt. Let stand about 4 hours. Drain well. Rinse with cold water, and drain again. Mix together thoroughly sugar, vinegar, water and celery seed. Pack the vegetables in jars and cover with liquid. Keep in refrigerator. It will keep for months.

Sadie Fenley, Helen Hull

VEGETABLE RELISH

4 c. coarsely ground onions
1 medium head cabbage, coarsely ground (4 c.)
10 green tomatoes, coarsely ground (4 c.)
12 green peppers, ground
6 sweet red peppers, ground
½ c. pickling salt
6 c. sugar
1 Tbsp. celery seed
2 Tbsp. mustard seed
1½ tsp. tumeric
4 c. cider vinegar
2 c. water

Combine all coarsely ground vegetables. Sprinkle with the salt. Let stand overnight. Rinse and drain vegetables; place in large pan. In large bowl combine remaining ingredients. Pour over vegetables. Bring to boiling and simmer 5 minutes. Seal in hot, sterilized jars.

Servings: 9 pints

Virginia McFarland

REFRIGERATOR BREAD AND BUTTER PICKLES

4 c. sliced cucumbers
2 Tbsp. salt
1 c. sliced onion
1 green pepper, sliced

Syrup:
1 c. vinegar
½ c. sugar
½ tsp. tumeric
1½ tsp. mustard seed
1½ tsp. celery seed

Add salt on cucumbers and put ice cubes over all and let stand several hours or overnight in refrigerator. Add remaining ingredients and heat in the syrup. Cook gently 5 minutes. Store in refrigerator to eat when cold. May also be sealed in jars.

Maxine Tarman

RHUBARB BLUEBERRY JAM

7 c. rhubarb, diced
5 c. sugar
1 can blueberry pie mix
2 pkg. raspberry gelatin

Cook rhubarb and sugar 10 minutes or until done. Remove from heat. Add 2 pkgs. gelatin, then pie filling. Keep refrigerated.

Marcella Boylan

RHUBARB-ORANGE SLICE JAM

5 c. rhubarb, cut finely
½ c. water
3 c. sugar
1 lb. gum candy orange slices, cut finely

Boil rhubarb and water 3 minutes. Add sugar, keep boiling-stirring, and boil 3 minutes. Add orange slices and boil 5 minutes-stirring. May be sealed in jars or refrigerated for 2 to 3 weeks.

Izola Brockmann

TOMATO RELISH

1 peck ripe tomatoes
6 red peppers
6 green peppers
6 onions
2 c. chopped celery
3 tsp. cinnamon
2 tsp. white mustard seed
2 lbs. brown sugar
3 pts. vinegar
½ c. salt

Chop tomatoes and put in colander to drain, while you chop peppers, celery and onions. Mix together and simmer 2 hours. Can and seal.

Pearl Kyle

ZUCCHINI MARMALADE

6 c. grated zucchini
6 c. sugar
½ c. lemon juice
1 c. crushed pineapple
1 (6 oz.) pkg. apricot flavored gelatin

Peel zucchini, remove seeds, grate, measure 6 cups zucchini, put in pan and boil 15 minutes in own juice; stir occasionally. Add 6 cups of sugar, ½ cup lemon juice, 1 cup crushed pineapple; bring to boil. Boil 6 minutes on low heat. Remove from heat and add 1 large 6 oz. pkg. apricot gelatin, stir well so gelatin will dissolve. Seal in hot jars. Makes approximately 10 jelly glasses.

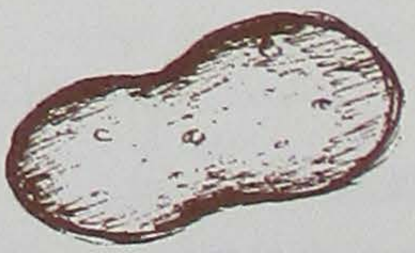
Mary Cox

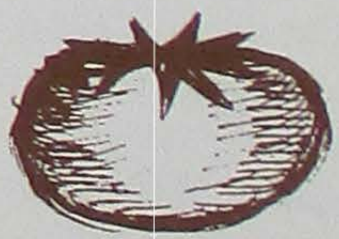
ZUCCHINI RELISH

10 c. zucchini
4 c. onions
2 green peppers
1 red (sweet) pepper
3 Tbsp. canning salt
6 c. sugar
1¼ c. cider vinegar
½ tsp. pepper
¾ tsp. tumeric
2 tsp. celery seed
1 tsp. nutmeg
1½ c. water

Chop or grind all the vegetables using medium blade of the grinder. Combine the vegetables with the salt. Cover with cold water and let stand overnight. In the morning, drain, rinse and drain again. Combine remaining ingredients and bring to a boil. Add drained vegetables. Simmer, do not boil hard, until vegetables are tender (20-30 minutes). Seal in hot, sterile jars.

Gladys Fiscus
Margaret Paulson





INDEX

PPETIZERS
aked Cheese Slices 9
rocolli Dip — 12
heese Ball I 7
heese Ball II 7
heese Ball III 7
heese Ball IV 8
hili Dip 8
hristmas Tree Cheese Spread 9
rab Cocktail 10
urry Dip 11
ill Dip 12
arden Vegetable Dip 12
arinated Chicken Wings 10
live Cheese Snacks 9
arty Cheese Ball 7
arty Snax 13
ersian Cucumber Dip 13
hrimp Mold 10
ombrero Dip for Taco Chips 13
erriyaki Chicken Wings 8
iny Cream Puffs 75
omato Appetizer 11
egetable Dip I 11
egetable Dip II 12

EVERAGES
ot Cranberry Punch 17
emaha Punch 18
range Julius 18
hubarb Punch 17
piced Tea 17

READS
ngel Biscuits 67
pple Puffed Pancake 63
pple Sauce Pancakes 63
anana Bread 59
est Ever Pancakes 67
ran Muffins I 65
ran Muffins II 65
ran Muffins III 66
ake Mix Rolls 67
aramel Pecan Rolls 68
araway Seed Bread 59
arrot Bread 59
herry Nut Bread 60
hocolate Chip Coffee Cake 62
hristmas Cranberry Bread 60
offee Cake 69
Cranberry Bread 61
Crispy Cookie Coffee Cake 69
Date Bread 61
Dilly Bread 70
Easy Rolls 70
Excellent Pancake Mix 63
German Coffee Kuchen 71
Ice Box Gingerbread Muffins 64
Ice Box Rolls 71
Lemon Nut Bread 64
Muffins 64
Oatmeal Muffins 65
Onion Bread 72
Orange Bread 72
Overnight Coffee Cake 62
Pineapple Carrot Bread 61
Quick Buttermilk Bread 73
Quick Caramel Pecan Rolls 74
Refrigerator Rolls 73
Rhubarb Coffee Cake 68
Sour Cream Twists 74
Squash Yeast Rolls 75
Tiny Cream Puffs 75
Whole Wheat Bread 76
Whole Grain Bran Muffins 66

CANNING
Beet Pickles 213
Carrot Relish 213
Dill Pickles 214
Ice Box Pickles 214
Lime Pickles 213
Refrigerator Bread and
  Butter Pickles 215
Rhubarb-Blueberry Jam 215
Rhubarb-Orange Slice Jam 215
Tomato Relish 215
Vegetable Relish 214
Zucchini Marmalade 216
Zucchini Relish 216

DESSERTS
Bars
  Almond Krispy Bars 147
  Applesauce Bars 147
  Apricot Bar Cookie 147
  Banana Honey-Nut Bars 148
  Butter Bars 148
  Butterscotch Pecan Bars 148
  Brownies 149
  Brownies With Cocoa 149

INDEX

Caramel Layer Choco-Squares 151
Cherry Bars 150
Cherry Squares 149
Chocolate Brownies 150
Chocolate Macaroon Bars 151
Club Cracker Bars 150
Frosted Banana Bars 152
Frosted Spice Bars 152
Indians 153
K-Bars 153
My Favorite Brownies 153
Oatmeal Brownies 154
Peanut Butter Bars 154
Peanut Butter Chocolate Chip Bars 155
Pumpkin Cake - Bars 155
Raisin Bars 156
Salted Peanut Chews 156
Tangy Lemon Squares 157
Yummy Bars 157

Cakes

Apple Cake 158
Apple Cake Dessert 159
Apple Sauce Cake 159
Apple Sauce Fruit Cake 158
Baby Food Cake 160
Best Ever Chocolate Frosting 160
Black Bottom Cupcakes 161
Brazilian Chocolate Cake 161
Brownie Cupcakes 160
Buttermilk Chocolate Cake 162
Cherry Chocolate Cake 162
Chocolate Cake 162
Chocolate Surprise Cake 163
Cooked Cake Icing 163
Cranberry Cake with Sauce 163
Festive Cake 164
German Apple Cake 165
Glaze for Fruit Pie or Flan 164
Grasshopper Cake 164
Lemon Cake 165
Mandarin Orange Cake 167
Neopolitan Bundt Cake 166
Oatmeal Cake 168
Picnic Cake 166
Pineapple Pudding Cake 167
Poppy Seed Cake 167
Rhubarb Cake 169
Scotch Cake or Buttermilk Brownies 168
Seven-Up Pound Cake 169
Southern Fruit Cake 169
Strawberry Shortcake 170
Topping for Yellow or White Cake 170
Ugly Duckling Pudding Cake 171
Upside Down Chocolate Cake 172
Wellesley Fudge Cake 172
Wowie Cake 170
Zucchini — Carrot Cake 171

Candy

Buckeyes 173
Caramel Corn 173
Chocolate Balls 173
Chocolate Popcorn Balls 174
Cocoa Mints 174
Glazed Pecans 174
Hot Fudge Sauce 174
Louisiana Vanilla Cream Fudge 175
Microwave Caramel Corn 175
Peanut Clusters 175
Peanut Cups 176
Popsicles 176

Chilled Desserts

Angel Delight 177
Butterfinger Dessert 177
Cherry Delight 178
Delightful Surprise 179
Dessert Salad 178
English Trifle 178
French Cherry Tarts 179
Fresh Peach or Raspberry Torte 180
Frozen Mocha Toffee Dessert 181
Frozen Pumpkin Dessert 180
Fruit and Nut Cheesecake 182
Healthy Whipped Cream Substitute 182
Home-Made Ice Cream 181
Ice Cream Crunch Dessert 181
Lemon Cheese Dessert 183
Lemon Dessert 184
Lemon Ice Cream Pie 183
Lemon Pudding Roll 184
Lime Delight Dessert 184
Pineapple Sherbet 185
Pretzel Dessert 185
Quick 'N Easy Ice Cream 185

INDEX

Sherbet Dessert 186
Strawberry Angel Food Dessert 186

Cookies

Barney Stones 187
Best-Ever Gingersnaps 187
Butter Ball Cookies 187
Butterscotch Chip Cookies 188
Cereal Balls 188
Chewy Chews 188
Chocodiles 190
Christmas Cookies 189
Czechoslovakian Wedding and Christmas Kolaches 189
Easy Lemon Cookies 191
Fruit Drop Cookies 190
Health Cookies 191
Holiday Cookies 190
Ice Box Butterscotch Cookies 191
Kringla I 192
Kringla II 192
Kringla III 192
Kringla IV 193
Lemonade Cookies 193
Milk Chocolate Cookies 193
Molasses Cookies 194
No-Bake Fudge Cookies 194
Oatmeal Chocolate Chip Cookies 195
Oatmeal Cookies 195
Oatmeal Crisps 195
Orange Cookies 194
Peppernuts 196
Praline Bars 196
Ritz Cracker Cookies 196
Sesame Cherry Cookies 197
Skillet Cookies 197
Soft Molasses Cookies 197
Soft Sugar Cookies 198
Sugar Cookies I 198
Sugar Cookies II 198
Sugar Cookies III 199
Tea Table Cookies 199
Vanilla Wafers 199
Yummi Cookies 200

Pies

Chocolate Silk Pie 201
Cranberry Pie 201
Fresh Peach Pie 202
Glaze for Fruit Pie or Flan 164
Impossible Pie 203
Kentucky Derby Pie 202
Lemon Sponge Pie 202
Macaroon Pie 203
Meringue Shells 203
Methodist Mince Meat 201
Peanut Butter Pie 204
Perfect Custard Pie 204
Pie Crust 204
Phubarb Cream Pie 205
Rhubarb Pie 205
Strawberry Pie I 205
Strawberry Pie II 206
10 Minute German Sweet Chocolate Cream Pie 206
Utterly Deadly Pecan Pie 206

Puddings, Baked Desserts

Cranberry Pudding 207
Date Pudding 208
Graham Cracker Pudding 209
Individual Cheesecakes 207
Peach Cobbler 207
Raisin Surprise 208
Rhubarb Crunch 210
Rhubarb Dessert 208
Rhubarb Dream Dessert 210
Rosy Rhubarb Cobbler 209
Suet Pudding 210

ENTREES

Beef

Acapulco Casserole 79
Baked Beef Stew 79
Barbecued Brisket 81
Barbecued Pot Roast 81
Beef Enchiladas 80
Beef Stroganoff 79
Cabbage Meat Loaf 82
Cheese Meat Loaf 82
Cheesy Meat Loaf 83
Chop Suey Casserole 82
Crunchy Cheese Rosey 81
Five Hour Stew 83
Ground Beef Casserole 83
Hamburger and Pea Casserole 85
Hamburger Chow Mein 84
Hamburger-Cream Cheese Casserole 84

INDEX

Hamburger Pie 85
Hungarian Goulash 92
Kan Kanai Steak 89
Lasagne 90
Liver 89
Marinated Arm Roast 91
Meat Balls 91
Minute Steaks Parmesan 90
Oven Beef Stew 90
Pizza Meat Loaf 93
Quickest Ever Beef Stew 92
Quick Skillet Casserole 94
Rice Meat Balls 93
Roast Beef Au Jus 94
Salisbury Steak I 86
Salisbury Steak II 93
Sherry Beef 84
Shortcut Lasagne 88
Sirloin Stroganoff 86
Soft Shell Tacos 86
Spaghetti 91
Special Hamburger Casserole 87
Stuffed Burger Bundles 88
Stuffed Meat Loaf 87
Swiss Steak 89
Zippy Beef Casserole 88

Egg Dishes

Breakfast Casserole I 95
Breakfast Casserole II 95
Brunch Eggs 95
Cheese Quiche 96
Easy Hamburger Quiche 96
Eggs and Ham 98
Egg Foo Yong 98
Egg Foo Yong (Cantonese Style) 97
Eggs Imperial 96
Fancy Egg Scramble 97
No Crust Zucchini Quiche 98
Omelet 99
Potato-Egg Casserole 99
Quickest Zucchini Quiche 99
"Rarebit" Cheese and Egg 100
Sausage 'n Egg Casserole 100

Fish and Seafood

Baked Seafood Carousel 101
Butter Herb Baked Fish 101
Crab and Shrimp Casserole 102
Diet Turbot Fillet 104
Easy Shrimp Curry 102
Salmon Loaf 101
Shrimp and Asparagus Casserole 102
Tuna and Olive Casserole 103
Tuna Casserole 103
Tuna Souffle 103

Fowl

Anytime Turkey 105
Celestial Chicken 105
Cheesy Chicken Crescent Supper 105
Chicken and Wild Rice 112
Chicken Almond Casserole 106
Chicken Broccoli Casserole I 106
Chicken Broccoli Casserole II 107
Chicken Casserole I 107
Chicken Casserole II 107
Chicken Casserole III 108
Chicken Casserole IV 108
Chicken Casserole V 109
Chicken Casserole VI 109
Chicken Green Bean Casserole 108
Chicken or Turkey Tetrazzini 111
Chicken Strata 110
Crunchy Skillet Chicken 113
Curry Chicken and Rice Casserole 109
Hot Chicken Salad 110
Oven Barbecued Chicken 112
Six-can Chicken Casserole 111
Sweet Sour Chicken 112
Turkey Casserole 111

Ham

Ham and Cheese Scalloped Potatoes 114
Ham Loaf I 114
Ham Loaf II 114
Ham Roll Ups 116
Ham Strata 115
Swedish Ham Balls 115
Swedish Ham Balls in Brown Sauce 115

Lamb

Lamb Loaf 116

Pizza

Hot Pizza Dish Microwave 117
Macaroni Pizza 117

INDEX

Perfect Pizza 118
Quickie Pizza 117
Taco Pizza Pie 118

Pork

Barbecued Ribs 120
Barbecued Spareribs with Bohemian Sauerkraut 119
Chinese Mandarin Pork Chops 120
Pork Chop or Chicken Casserole 121
Pork 'n Beans with Pork Chops 120
Pro Porkburger 121

Elephant Stew 116

SALADS AND DRESSINGS

Bean Salad 35
Beet Salad 35
Blueberry Salad 35
Broccoli Salad I 35
Broccoli Salad II 36
Cabbage Dressing 48
Cabbage Salad 37
Carrot Cheese Salad 36
Carrot Salad 36
Cauliflower Salad I 37
Cauliflower Salad II 39
Cherry Coke Salad 37
Chicken Salad 38
Chilled Tuna Salad 38
Christmas Salad 39
Cole Slaw 40
Congealed Vegetable Salad 40
Cool Salad 41
Copper Penny Carrots 40
Creamy Tuna Salad 38
Double Lemon Salad 41
Easy Microwave Salad 39
Favorite Salad 42
Fresh Fruit Salad 41
Fresh Rhubarb Salad 41
Frozen Citrus Salad 43
Frozen Cole Slaw 43
Frozen Lime Mint Salad 42
Frozen Salad 42
Garden Salad 44
Golden Salad 44
Hot Chicken Salad 50
Hot Fruit Salad 43
Italian Garden Salad 46
Lemon Cabbage Salad 44
Lemon Salad 45
Lickin Good Salad 45
Lime-Cottage Cheese Salad 46
Lime Salad 45
Macaroni Salad 46
Marinated Mushrooms and Vegetables 47
Marinated Vegetable Salad 47
Mayonnaise Dressing 48
Molded Nippy Salad 47
Orange Salad 49
Overnight Lettuce Salad 49
Piquant French Dressing 48
Pistachio Pudding Mix Salad 49
Raspberry Applesauce Salad 51
Raw Cranberry Salad 51
Red Rhubarb Salad 52
Rice-A-Roni Salad 50
Rice Shrimp Salad 50
Rosy Salad 51
Spaghetti Salad 52
Spinach Salad 52
Sweet Sour Dressing 52
Sweet Sour Three Bean Salad 55
Taco Salad I 53
Taco Salad II 53
Tangy Macaroni Salad 54
Tangy Vegetable Vinaigrette 54
Tokyo Turkey Toss 53
Try It, You'll Like It Salad 56
Tuna Salad 55
Tuna Shoestring Potato Salad 55
Vegetable Salad 56
Zucchini Salad 56

SANDWICHES

Barbecued Hamburger 21
Broiled Hamwiches 22
Broiler Mini-Rye Sandwich 21
Brunch Sandwich 22
Crowd Pleasing Cheeseburgers 23
Foiled Hamwiches 21
French Toast Tuna Sandwiches 23
Hot-Hot Dogs 24
Methodist Sloppy Joes 22
Olive Nut Sandwiches 24

INDEX

Open Face English Muffin Sandwiches 24
Petite Chicken Ham Sandwiches 25
Sloppy Joes 22
Supper on a Bread Slice 23
Texas Buns 25
Texas Jack 25
Zucchini on Rye 24

SAUCES

Barbecue Sauce I 125
Barbecue Sauce II 125
Tomato and Garlic Sauce 125
Twenty Minute Spaghetti Sauce 126

SIDE DISHES

Methodist Egg Noodles 126
Beefy Onion Rings 126
Corn Fritters (Quick and Easy) 126
California Rice 127
Corn Bread Casserole 127
Corn Spoon Bread 127
Corn Grits Casserole 128
Going Like Hotcakes 128
Homemade Noodles 128
Our Favorite Dressing 129
Rice Casserole 129
Rice and Pecan Casserole 129
Oatmeal 130
Wild Rice Casserole 130

SOUPS

Autumn Soup 31
Broccoli Soup 28
Chicken Soup 26
Chili 26
Country Style Chicken Soup 26
Creamy Chicken and Barley Soup 27
Easy Tomato Soup 29
French Potato Soup 28
Gazpacho 30
Gramp's Potato Soup 29
Hamburger Soup 27
Hamburger Vegetable Soup 29
Ham Chowder 30
Mougol Soup 31
Seasoned Dumplings 28
Split Pea Soup 30
Tomato Soup 31

VEGETABLES

Barbecued Potatoes 131
Braised Onions and Rice 131
Broccoli and Baby Limas 132
Broccoli and Rice Casserole 133
Broccoli Casserole I 131
Broccoli Casserole II 132
Broccoli Cheese Peas Casserole 133
Broccoli Supreme 132
Brussels Sprouts and Rice 133
Butternut Squash Casserole 134
Carrot and Celery Casserole 134
Carrot Casserole I 134
Carrot Casserole II 135
Cheese Potato Casserole 135
Chuck Wagon Beans 135
Corn Custard 136
Creamed Onions 136
Crock Pot Potatoes 136
Crunch Potatoes 136
Delicious Vegetables 137
Escalloped Corn 137
Escalloped Potatoes 138
Far East Celery Casserole 139
Glorified Hash Browns 139
Good Potatoes 138
Green Bean and Mushroom Paprika 137
Green Potatoes from Sweden 138
Peas Oriental 140
Savory Potatoes Microwave 140
Spinach Casserole 140
Swiss Potatoes 141
Refrigerator Mashed Potatoes 139
Vegetable Bake 141
Vegetable Casserole 141
Vegetable Medley 142
Yellow Squash Casserole I 142
Yellow Squash Casserole II 142
Zucchini Casserole I 143
Zucchini Casserole II 143
Zucchini Casserole III 143
Zucchini Casserole IV 144
Zucchini Patties 144
Zesty Zucchini 144

(please print)

FIRST UNITED METHODIST CHURCH
Sixth at Kellogg
Ames, Iowa

Please send __________ copies of your cookbook at $7.50 plus $1.00 per copy for postage and handling.

Enclosed is $____________ check . . . money order.

Send to: ____

____

____

All copies will be sent to same address unless otherwise specified. If you wish to enclose your own gift card with book, please write name of recipient on outside of envelope, enclose with order, and we will include it with your gift.

Allow four weeks for delivery.

(please print)

FIRST UNITED METHODIST CHURCH
Sixth at Kellogg
Ames, Iowa

Please send __________ copies of your cookbook at $7.50 plus $1.00 per copy for postage and handling.

Enclosed is $____________ check . . . money order.

Send to: ____

____

____

All copies will be sent to same address unless otherwise specified. If you wish to enclose your own gift card with book, please write name of recipient on outside of envelope, enclose with order, and we will include it with your gift.

Allow four weeks for delivery.